

## *Sauvage La Bri 2012*



### WINEMAKERS NOTES

Only 748 bottles of this 2nd vintage MCC were produced

### THE HARVEST

This Blanc de blancs is 100% Chardonnay from the oldest block on La Bri –planted in 1991.

The grapes for this iconic wine were hand-picked on the 8th of February 2012.

### IN THE CELLAR

The grapes were hand sorted and whole bunch pressed before fermentation in 3 old French barrels.

After 2 months in barrel the base wine was bottled and crown capped by hand, Liquer de tirage was added and the wine was left to complete its secondary fermentation.

Sauvage La Bri has matured *sur lie* for 4 years in the bottles before disgorgement. No dosage was added to produce this Brut Nature Cap Classique.

### The story behind the label:

#### *The Flower*

*Serruria Florida* -commonly known as the Blushing Bride or the Pride of Franschhoek.

This flower represents a celebration of life and love and a recognition of the origin of our grapes and the history of La Bri.

#### *The Name*

Sauvage La Bri (Wild La Bri) - a play on the term Sabrage (opening a champagne bottle with a Sabre) as well as the French word for wild or untamed.

Alcohol	12.37 %	pH	3.19
RS	1.6 g/l	Total Acid	7.8 g/l