



# LABORIE

## MÉTHODE CAP CLASSIQUE ROSÉ



### WINE OF ORIGIN

Western Cape

### VARIETALS

Pinot noir, Chardonnay

### VINTAGE CONDITIONS

The growing season was characterized by maximum hours in the optimal range. Bud break was 10 days early. Spring to November was warm on average, but the entire growing season and most of harvest experienced cool evenings. This was fantastic for both flavour development as well as synthesis of phenols, like tannins and colour, which accompanied bright fruit and perfect acidity in the final result.

### WINE DESCRIPTION

This salmon pink MCC shows prominent aromas of fresh raspberries, peaches and pomegranates with undertones of orange blossoms. The palate is seductively fresh with lingering notes of honey cake and sliced grapefruit. The mousse is fine and soft – a complete tantalisation of the taste buds.

### WINEMAKING

The grapes were hand harvested into bins in the cool of the morning. They were then whole-bunch pressed and only free-run juice was used for the final blend. A selected yeast strain was used for primary fermentation. A 10% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended and bottled, and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 18 months. Only then was it disgorged, corked and labelled.

### MATURATION

This Méthode Cap Classique (MCC) was matured on lees, in bottle, for 18 months.

### SERVING SUGGESTION

Enjoy this bubbly well chilled, on its own or with delicate seafood dishes and entrées.

### CELLAR POTENTIAL

Enjoy now or cellar for up to four years.

### WINE ANALYSIS

Alcohol: 12.7 % v/v • pH: 3.1  
Total acidity: 7.36 g/l • Residual sugar: 7.5 g/l

### GREEN ACCREDITATION

