



# LABORIE

*la grande vie*

## CHENIN BLANC 2020

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### WINE OF ORIGIN

Western Cape

### VINTAGE CONDITIONS

The 2020 vintage was characterized by generally favourable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage

### WINE DESCRIPTION

This lively and fresh Chenin blanc shows prominent flavours of peach, mango and passion fruit with underlying hints of oak. On the palate, the wine is concentrated and round with flavours of guava and hints of citrus. Its linear acidity enhances the wine's freshness and enduring finish.

### MATURATION

A 25% portion of the wine was matured in oak for three months

### SERVING SUGGESTION

Enjoy this wine on its own, with salads, fresh seafood and dishes with chicken or duck.

### CELLARING POTENTIAL

Drink the wine now, or cellar for up to 20 months.

### WINE ANALYSIS

Alcohol: 13.69 % v/v  
pH: 3.25  
Total acidity: 6.29 g/l  
Residual sugar: 4.62 g/l

