



2005 Natural Sweet Wine

Technical details:

Varietal:	100 % Chenin Blanc
Alcohol:	7.0%
Total acidity:	10.4 g/l
pH:	2.91
Residual sugar:	177.0 g/l

Tasting notes:

This wine is very special, not only for Laibach, but also for the whole South – African wine industries. It is the only sweet natural wine made in this style from 100% Chenin Blanc grapes. The idea started about 4 years ago when before harvest we tasted a few sweet wines from the Northern Hemisphere. It was remarkable how these wines were so balanced with moderate alcohol and great sugar – acid ratios. Completely different to any sweet wine of South – Africa. The 2005 vintage for white wines was not easy. At some stage, after heavy rainfalls in January, we did not expect to get quality high sugar grapes. The grapes for this wine came from one single vineyard block about 20 years old. Not very vigorous, it produced perfect little super ripe berries with no botrytis. The grapes were picked in the early mornings, destemmed, crushed and very gently pressed. Fermentation lasted about 4 – 5 days and as soon as the “sweet spot” (perfect balance between alcohol, sugar and acid) was reached it was stopped. The wine was bottled in April. Lovely bouquet of concentrated white peach, sweet winter melon and pineapple flavours. The nose is really showy, complex and you can almost smell the balance in the wine. Juicy fruit salad on the palette with wonderful acid-sugar ratio. The wine is best enjoyed very cold, can be served with starters, but will also complement lovely fresh dessert dishes. Nobody will know how it will age, because usually it don’t last too long in our cellar.