



2007 White Ladybird

Technical details:

Varietal:	62% chardonnay, 28% chenin Blanc, 10% Viognier
Alcohol:	13.5%
Total acidity:	4.9 g/l
pH:	3.70
Residual sugar:	7.3 g/l

Tasting notes:

This wine was produced with one main goal – food! It is completely different from anything we bottled previously. It is a blend of Chardonnay, Chenin Blanc and Viognier. We believe that these varieties can produce the most consistent wine on our unique terroir. We also started to grow these grapes organically and the idea is to get the vineyards certified as soon as possible. We picked the grapes manually in the early mornings. They were whole bunch pressed to get the best juice. If possible, the fractions were fermented together and we only used native yeasts. Fermentation lasted 30-40 days and we allowed the wine to go through 100% malolactic fermentation. 20% of the wine was fermented in 100% new French oak idbarrels. We do not use buttonage, but to preserve freshness the barrels were manually rolled once a week. The wine was left on the lees after fermentation with no sulfur addition at all. It was bottled during early spring with a light filtration. The wine shows a lovely straw, hay like character. A bouquet of attractive, white peach, apricot and pear. Some marmalade and creamy characters add to this array of flavour. In the mouth it explodes with fruit, gently balanced with some sweetness. A hint of toasty oak to add some complexity and to lift the palette intensity. A fantastic food wine, which will complement rich food, like risotto, pasta and butter chicken. Also recommended to serve with goose liver and oily seafood dishes.