



## 2013 White Ladybird

### Technical details:

Varietal:	85 % Chardonnay, 9 % Chenin Blanc, 6 % Viognier
Alcohol:	13.5%
Total acidity:	5.6 g/l
pH:	3.48
Residual sugar:	2.5 g/l

### Tasting notes:

Predominately Chardonnay, this wine is a perfect example of modern style with an old world charm. As winemaker you are taught to use lots of fining agents to get clean, pure juice and then eventually wines with great aromatics. We believe that texture and creaminess on the palate is more important. Lower acids and higher pH's that are recommended in winemaking is part of our strategy to show a true organically made and bottled South-African wine. The wine is made up from several vineyard blocks. Each one is treated differently. We prefer whole bunch pressing but in some years we can ferment on the skins some parts if we think it is necessary to add complexity. We use no enzymes for settling, no sulphur till bottling and we use 100 % natural yeast. Also no acid is added because we believe that the 3rd glass should just be as good as the first. 20–30 % of the juice is fermented in large 500 liter oak barrels. We use Hungarian and French oak. Only five percent new oak. The wine spent around 8–9 months on the primary lees with no sulphur addition at all. Lovely light straw colour. Very little wood evident on the nose. Some peach and stone fruit adds to a lovely complex nose. Medium bodied with some complexity from the lees. Wood is lovely integrated and adds some weight to a creamy almost juicy palate. A wine that would complement rich, creamy seafood dishes. Enjoy!