



2015 Ladybird Chenin Blanc

Technical details:

Varietal:	100% Chenin Blanc
Alcohol:	13.5%
Total acidity:	5.7 g/l
pH:	3.54
Residual sugar:	2.2 g/l

Tasting notes:

The Laibach Chenin blanc has changed its name to Ladybird Chenin blanc. We use the same block for this wine, since 2002. A very old, dry land bush vine block, with no irrigation and a very low yield, situated in the Stellenbosch appellation. For those of you, lucky enough to fly business Class with South – African airways you will probably bump into Vintage 2014 somewhere. The 2015 is made in the same style and I can safely say it was one of the greatest vintages for whites in the last 50 years in Stellenbosch. The Chenin is hand harvested over a few days with some batches being a bit more green at picking. We do not add any tartaric acid to our white wines and also use no finning agents to get clear juice. Some of the riper batches will get 12–18 hours skin contact and we did ferment some batches on the skins this year to increase mouthfeel. Some reductive techniques are used, but this will slowly be replaced by honest old school gut feel creativity in future. We left the wine on the sediment for 1 month before bottling. Light, fresh colour. A fruit basket explosion of white peach, pear and some pineapple aromas. On the palate the lingering fruit is well supported by great freshness and a juicy, natural acidity. Beautifully balanced with good depth and complexity. A wine we love to enjoy young with summer, seafood and salads but with enough complexity to age a few more years. Enjoy!