

LAIBACH RESERVE Chenin Blanc Sur Lie 2017

TECHNICAL DETAILS

VARIETAL: 100 % Chenin Blanc
ALCOHOL: 13.5 % vol.
TOTAL ACIDITY: 5.5 g/l
pH: 3.56
RESIDUAL SUGAR: 1.5 g/l

TASTING NOTES

A new release of our first reserve white wine to join our premium Red offerings.

This wine took about 10 years to produce. We wanted to do something special

and unique to show that the world famous Simonsberg – Stellenbosch terroir

can also produce fantastic white wines. We choose Chenin because of its

versatility and uniqueness to South–Africa. Chenin is still the most planted

white variety around and we also planted quite a bit the last few years. It is a

variety that can really age well and therefore it fits in with our philosophy.

This wine is made from the oldest vineyard on the farm. Like all our vineyards

this one is 100% organically farmed. We used the skins a lot in making this

wine. We had 25 % fermenting on the skins with a sort of Carbonic maceration

technique for 24 days. Some grapes were crushed and we allowed 48 hours

skin contact. No additives were used and all fermentation was done in old

barrels (50%), concrete Nomblot style eggs (25%) and 25% in stainless. All

natural and absolutely no acid added. Fermentation lasted 3 to 200 days and

the wine was left on the primary sediment “sur lie” style without sulfur for 11

months. The components were racked and blended carefully in January and

the wine was bottled with very little filtration.

Refreshing colour with a sort of green, orange tint. A very exotic nose with

tropical, papaya and white peach in abundance. On the palate a lovely lingering

freshness with oodles of fruits and a bit of tannin. Polished palate with lime and

minerals quite evident. A very complex wine with lots of potential to age a few

years. This is as good as we can do. Enjoy!!

Laibach Vineyards, Stellenbosch,
7599, South Africa

Tel: +27 (0)21 884 4511

info@laibachwines.com

www.laibachwines.com

