

La Brune

ESTATE CHARDONNAY



100% CHARDONNAY

Cellaring: 8-12 years

WINE & ORIGIN

PRODUCER	La Brune Wines
WINEMAKER	Nico Grobler
REGION	Elgin Valley, Cape South Coast
COUNTRY	South Africa
GRAPE	100% Chardonnay

ABV	TA	pH	RS
13.0%	5.9 g/L	3.38	1.8 g/L

VINEYARD & WINEMAKING

Sustainably farmed Smarag estate vineyard at 350 m. 15-year-old vines; sandstone and shale soils. Hand-picked and whole-bunch pressed. Native-yeast fermentation in steel and French oak; no malolactic fermentation. 9-14 months on fine lees in untoasted French oak, 25-30% new. No lees stirring or fining; coarse filtration.

Tasting profile

Pale straw with quartz highlights. Dried florals, pear, citrus skin and white peach, with wet flint and yeast. Linear and mineral, with a cashmere texture, vibrant fruit and pithy acidity. A long, clean, crystalline finish.

SUGGESTED FOOD PAIRINGS



Pan-seared fish, roast chicken and mushroom risotto.