



## 2006 The Ladybird - White

### Technical details:

Varietal:	62% chardonnay, 25% viognier, 13% Chenin Blanc
Alcohol:	13.5%
Total acidity:	5.3 g/l
pH:	3.54
Residual sugar:	2.2 g/l

### Tasting notes:

This wine is our first effort to make an organic white wine. It was very much an experimental wine, because we wanted to see how these varietals complement each other. The Chardonnay and Viognier were fermented together in second fill French oak barrels. Both arrived at the cellar at the same time and therefore we thought it would be a good idea to press and ferment them together. No yeast was added and the fermentation was done naturally. We allowed the wine to go through malolactic fermentation and the barrels were rolled throughout the seven months it spend in wood. Chenin Blanc was blended in just before bottling. The wine was bottled in October with a rough "flycatcher" filtration. The wine is medium bodied with a good refreshing colour. Good dimensions of nuts, yeast and white pear with hints of paw-paw form an appealing bouquet. Good expression on the palate with hints of pear and warm toast which are well balanced with a lingering mouth filling aftertaste. Almost a creamy acidity makes this a great companion for any rich, buttery food. Already enjoyable, but with enough complexity to last 2-3 years after harvest.