



2008 WHITE LADYBIRD

Technical details:

Varietal:	68% Chardonnay, 21% Chenin Blanc, 11% Viognier
Alcohol:	13.5%
Total acidity:	5.2 g/l
pH:	3.76
Residual sugar:	1.9 g/l

Tasting notes:

This wine is made to show the potential of blending white varietals in the Western Cape. A Part of it, the Chardonnay component, is grown organically around our cellar and the Chenin and Viognier are from strictly selected vineyards. We wanted 3 varietals to complement each other and to produce something in a unique style that would highlight the importance of something to go with good food. We wanted to do minimum during the winemaking and to move back to the roots of old style production. Each varietal is grown on a different soil formation to add to the complexity and minerality of this wine. All three vineyards are older than 3 years and no irrigation are used. We pick at different ripeness levels and we do some whole bunch pressing. Some juice is allowed to settle, but we prefer to start with “dirty” juice. We do not inoculate with commercial yeast and we allow spontaneous yeast to start and finish fermentation. We do not add any acid, enzymes etc and try to keep intervention to the minimum. We work very oxidative and almost encourage the juice to be saturated with oxygen. Some parts of the juice are fermented in big 500 liter Hungarian oak barrels to add a different dimension to the final product. The wine is left on the sediment for 4 – 5 months after fermentation without any sulfur. We do allow for malolactic fermentations to occur spontaneous. The wine is bottled with a light filtration. Lovely straw like colour. The nose is complemented with oodles of fruit. Hints of orange peel, zesty lime and some white peach are well supported with elegance and great minerality. A medium bodied palette is supported by juicy fruit and a well balanced acidity. Soft and round with a good creamy richness very well supported with some oak tones. Enjoy with rich creamy dishes, like pasta, oysters and risotto. Drink now, but with the potential to develop over the next 2 – 3 years.