



2009 WHITE LADYBIRD

Technical details:

Varietal:	68% chardonnay, 23% chenin Blanc, 9% Viognier
Alcohol:	14%
Total acidity:	5,1 g/l
pH:	3,65
Residual sugar:	5,1 g/l

Tasting notes:

This wine joined our popular Organic Ladybird Red about 3 years ago. We wanted to make a blend that shows complexity. Therefore the first few vintages we used organically grown Chardonnay together with some Chenin Blanc and Viognier. We are now fully organic in conversion with these extra blocks to have a certified white organic blend in future. The wine itself is unique. We use very old fashioned ideas and try to do everything in an opposite manner that any wine school will ever teach you. At Laibach we always want to be creative and we like to just let our very special “terroir” speak for itself. No fixed recipes and fantastic technology, just plain simple passion blended in with some creative, common sense. We do not use any sulphur in the winemaking process. Just a little is added at bottling. We leave the wine on its primary sediment for 10 months to enhance the mouth feel and complexity. We do 100% malolactic fermentation to get a creamy structure and a low acidity (will definitely fail my wine school examination if the lecturer knew that) and we do not add any yeast. So yes, we take a risk, but like I said we must have vintage variation and let the true grape characters speak for itself. We use some wood to add spice, but this is usually less than 10% and we only use big oak barrels to minimize the effect. Hungarian oak is preferred instead of French. We try every year new exciting experiments with this wine because we will never be perfect. The wine shows a light straw colour. Complex nose, with some hay and apricot prominent. Good complexity with some wood spice supported by a lush full bodied palate. Creamy with some lingering sweet fruit and lush harmonious palate. A blockbuster food wine that will complement rich seafood and risotto dishes.