



## 2011 White Ladybird

### Technical details:

Varietal:	85 % Chardonnay, 11 % Chenin Blanc, 4 % Viognier
Alcohol:	13,5%
Total acidity:	5,8 g/l
pH:	3,63
Residual sugar:	1,6 g/l

### Tasting notes:

This wine is made from grapes that are grown around our cellar. It is a blend of 85% Chardonnay, 11% Chenin Blanc and 4% Viognier. We always have great fun producing this wine. This vintage is made from organic certified grapes. We do believe that these cultivars have the best potential in our area and show the most consistent results. So how do we make this wine? First we wanted to be different, and therefore decided that we will take everything they teach you in wine school and just try to do exactly the opposite. We believe that there are a lot of white wines in the world, but to stand out in a tough market you must give the consumer something different. We do no destemming, settling, acid additions, sulfur additions and we do not add any yeast. The wine is fermented with its own yeast and as warm as possible. Sometimes up to 28 degrees. Some parts of it are fermented on the skins with open fermentation and some punch downs will occur. Completely against any standards in modern day winemaking. The wine is left on the primary lees for 11 months with no sulfur additions at all. 15% of the juice is fermented in large 500 liter Hungarian oak barrels to add depth and complexity. We are going for something with a creamy, rich palate and a lower natural acidity. Malolactic fermentation is allowed. A lovely light straw colour. Complex nose, with hints of lemon and some pineapple. A medium bodied palate with a creamy, yet fresh finish. Some toast evident, but in general very well integrated wood. A rich, almost savoury wine that will complement most seafood, pasta and creamy risotto dishes.