



2014 Ladybird White

Technical details:

Varietal:	87 % Chardonnay, 7 % Chenin Blanc, 6 % Viognier
Alcohol:	13%
Total acidity:	5.8 g/l
pH:	03.6
Residual sugar:	4.3 g/l

Tasting notes:

This wine is the 10th release of this very popular white blend. We farm organically, therefore no pesticides, insecticides or fertilizers are used in growing the grapes. We use nature as our only real policeman against mildew and all other nasty pests that we do get in this lovely part of the world. The winemaking itself is like we use to do 30–40 years ago in South–Africa. We very much take everything they teach you in winemaking and do exactly the opposite. We are not here to produce something that taste every year the same. We are a winery that just get the best grapes and then let it all ferment naturally, sometimes even with skins, until it is dry. All our grapes are handpicked. We do not destem, but do whole bunch pressing instead. Settling with no enzymes. Racking with no inherit gas. Fermenting warm, with no yeast and even no sulphur until the wine is dry. No acid is added and absolutely no finning agents are used at all. 25% of the wine is fermented in old 500 liter Hungarian and French oak barrels and all the wine is left on the primary sediment for at least 10 months. Wine is filtered and bottled with very low Sulphur, so do not expect a headache the next morning. Beautiful, light straw colour. The nose is shy with some white peach, pear and fresh bread. Well balanced, almost creamy, rich palate with a lovely lingering acidity. The oak is very well integrated. Medium bodied wine with great complexity and dimensions to complement rich seafood and pasta dishes. Recommended to enjoy 2015 to 2018.