



South Africa

WINERY	La Bri
WINE	Chardonnay
REGION	Franschhoek, South Africa
VARIETAL	100% Chardonnay
VINIFICATION & AGEING	Handpicked in the last week of January. Overnight cold storage of the grapes preserved the fresh fruity character during whole bunch pressing. After settling, the clear juice was racked off its gross lees into 50% new French oak barrels. The wine underwent natural fermentation in the barrels. After three months lees contact the wine was racked and returned to age for a total of 12 months.
ALCOHOL	12.50%
TASTING NOTES	La Bri Chardonnay has a chalky, lemon, quince nose with crisp Granny Smith apple acidity on the palate and a lingering lime finish.
WINE MAKER	Irene Waller
ABOUT THE WINERY	<p>Boasting a state-of-the-art 120 ton wine cellar and tasting room, La Bri is a vibrant boutique winery in the Franschhoek region of South Africa. La Bri believes in applying both traditional & modern methods, and is dedicated to producing limited volumes of superior quality wine that embody all that is unique to South Africa. The property is an essential piece of the South African wine history and culture, as the original grant of La Bri is the oldest Huguenot-allocated farm in the Franschhoek Valley in the late 1690's. The name 'La Bri' is probably derived from the French for 'the refuge'.</p> <p>Today, the estate is owned by passionate Robin Hamilton. From 2000 onwards vineyards were gradually replanted, a new cellar was built, and the labels were redesigned. The farm comprises of 15.5-hectares of vineyards with heterogeneous soils and ideal Mediterranean climate.</p> <p>Since 2010 former Graham Beck winemaker Irene Waller has been overseeing the winemaking. This, together with careful vineyard practices, ensures that the La Bri wine portfolio can compete with the best wines South Africa has to offer.</p> <p>www.labri.co.za</p>



Each wine is linked to a specific flower—the characteristics of the wine are symbolized by that particular flower on the label: Chardonnay is represented by **Clivia miniata** (or *Yellow Clivia*), after the Duchess of Northumberland, Lady Charlotte Clive who first cultivated the type specimen in England. The bright yellow colour of the Clivia is synonymous with our lively Chardonnay and its floral notes.