

La Brune

WINE OF SOUTH AFRICA

Winemaker:	Nico Grobler
Varietals:	100% Chardonnay
Origin:	Smarag farm – Elgin Valley
Clone:	CY 277
Age of vines:	10 years
Soil:	Bokkeveld Shale
Planting density:	3 500 vines/ Ha
Elevation:	350 metres above sea level
Yield:	8 Tons/ Ha
Vinification:	Whole bunch press. Settling for 12 hours. Spontaneous fermentation of which first 50% is in stainless steel tank and then the last 50% in barrel.
Oaking"	14 months, 500L 'untoasted' 500L barrels. 30% new rest 2nd, 3rd and 4th fill. Oak from forest Pierre du Bourgogne. Custom made barrels are made for La Brune by Nico and Bruno Lorenzon.
Product description:	Pure and clean, orange and citrus skin with some perfume. Linear, tight with a mineral core coated with some beautiful texture and long finish.
Production:	300 cases x 6
Aging Potential:	8 to 12 years.

