

La Brune

ELGIN

Winemaker:	Nico Grobler
Varietals:	100% Chardonnay
Origin:	Elgin Valley
Clone:	CY95 & CY277
Soil:	Bokkeveld shale & Table mountain sandstone
Elevation:	300 to 350 metres above sea level
Vinification:	Whole bunch press. Settling for 12 hours. Spontaneous fermentation. 80% of fermentation period in stainless steel before moved into barrel.
Oaking:	10 months, 500L 'untoasted' 500L barrels. Only 2nd, 3rd and 4th fill. Oak from forest Pierre du Bourgogne. Barrels are custom made for La Brune by Nico and Bruno Lorenzon.
Winemakers Notes:	Fresh, pure and clean, citrus, apples and pears. Linear and tight with a mineral core coated with some beautiful Elgin fruit ending in a long clean finish.
Production:	1 000 cases x 6
Aging Potential:	3 to 6 years.
Technical Analysis:	Alc. 12.5% TA - 6.8g/L pH - 3.35 RS - 1.8g/L

