Chenin Blanc Sur Lie Reserve (Concrete Egg) Laibach Organic 2021



Region

This famous region is 30 miles north east of Cape Town yet still close enough to the ocean to benefit from cool maritime conditions. These beautiful vineyards are dominated by scenic mountains and the region is home to some of the Cape's most famous and influential wine estates. The most noted and important vineyards are located on the prized slopes of the Simonsberg Mountain. This small and highly rated sub-zone has fantastic terroir and is where many of South Africa's top red cuvees are produced.

Producer

One of the Cape's more recent wine estates having been purchased by the Laibach-Kuehner family in the early 1990s. An initial investment saw the 40 hectare property totally replanted and this was followed by the building of a state of the art and contemporary winery. Stuffed full of modern winemaking kit but using traditional barrel ageing, this is a wine estate with a growing reputation right on top of its game. Managed by the very likeable Mike Malherbe, a totally fanatical grape grower and in tandem with the exceptionally talented winemaker, Francois van Zyl they endeavour to craft modern drinkable and delicious wines for a sophisticated and discerning market. The first winery in South Africa to convert to organic viticulture in the early 2000s.

Tasting Notes

This wine is made from the oldest vineyard on the farm. No additives were used and fermentation was done 50% in old barrels, 25% in concrete eggs and 25% in stainless steel. The resulting wine is a refreshing colour with an orangey tint. A very exotic nose with tropical, papaya and white peach in abundance. On the palate a lovely mineral character combines with the ripe tropical and stone fruits, very long with a fresh acidity.

Food

Pair with thai food or fish dishes such as pan fried seabass or hake.

Technical Information

Country	South Africa	Dry/Sweet Style	Dry	
Region	Stellenbosch	Alcohol Content	13.5%	
Grape(s)	Chenin Blanc (100%)	Closure Style	Cork	
Туре	White	Organic/Biodynamic	Organic	
Style	Fruity	Allergens	Milk:	No
Oaked Style	Unoaked		Egg:	No
Body Style	Light bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	Yes-sustainable practices			

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