

## Sauvage La Bri 2018

Only 1150 bottles of this 6th vintage Cap Classique were produced.



### THE HARVEST

This Blanc de blancs is 100% Chardonnay from the oldest block on La Bri - planted in 1991.

The grapes for this iconic wine were hand-picked on the 12th of February 2018.

A bone-dry style with notes of toast and dried mushroom, fine bubbles and a taut, chiselled, refreshing finish.

### IN THE CELLAR

The grapes were hand sorted and whole bunch pressed before fermentation in 4 old French barrels.

After 3 months in barrel the base wine was bottled and crown capped by hand, Liquer de tirage was added and the wine was left to complete its secondary fermentation.

Sauvage La Bri has matured sur lie for 71 months in the bottle before disgorgement. No dosage was added to produce this Brut Nature Cap Classique.

### THE STORY BEHIND THE LABEL

#### The Flower

*Serruria Florida* - commonly known as the Blushing Bride or the Pride of Franschhoek. This flower represents a celebration of life and love and a recognition of the origin of our grapes and the history of La Bri.

### THE NAME

Sauvage La Bri (Wild La Bri) - a play on the term Sabrage (opening a champagne bottle with a Sabre) as well as the French word for wild or untamed.

Alcohol	11.86 % vol	RS	2.4 g/l
pH	3.3	Total Acid	6.7 g/l

### AWARDS

New release

Each bottle is hand numbered. The design on each metal cap reflects a flower on the label. The first 2018 vintage is a combination of all these flowers. This is a wine to savour – a vintage Cap Classique.