LA BRI 1694
FRANSCHHOEK

Sauvage La Bri 2020

Only 259 bottles of this 7th 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 2020.
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 52 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	12.16 % vol	RS	1.7 g/l
pH	3.04	Total Acid	8.8 g/l

AWARDS

New release