

La Brune



LA BRUNE

Elgin Valley - South Africa

Background

La Brune makes cool-climate wines in the Elgin Valley, focusing on Chardonnay and Pinot Noir. Nico and Christelle are convinced that the Elgin Valley is the closest thing South Africa has to a Burgundian climate. The obsession with Burgundy comes from Nico's many harvests at Mercurey at Domaine Bruno Lorenzon. To Nico, being of a "Burgundian philosophy" means letting the land be the guide. It means choosing the best sites for the varieties he wants to work with (Chardonnay, Sauvignon Blanc, and Pinot Noir) and being meticulous about clonal material to find the acme of terroir + clone + farmer. The Burgundian philosophy also extends into the cellar in the form of small-batches, careful management of spontaneous fermentations, and aging in used French oak to complement rather than dominate the wine. True to Nico's intentions, these wines are more Old World in style – not overtly fruity but rather savory and earthy. Fans of Burgundy or the Loire will be quite pleased with the impressive quality here.



Highlights

- 1** La Brune makes elegant, cool-climate wines from both estate vines and contracted fruit in the Elgin Valley.
- 2** Winemaker Nico Grobler focuses on clonal selection, native yeast fermentations, and used oak to create refined, savory wines.
- 3** These wines will appeal to Loire or Burgundy lovers for their focused, fresh, and taut style.

Wines



The Valley Range SRP \$18-20

Nico's entry-level range includes a Sauvignon Blanc, Chardonnay, and Pinot Noir sourced from many vineyards in the Elgin Valley, with a focus on blending clones. Fantastic value.

The Estate Range SRP \$60-65

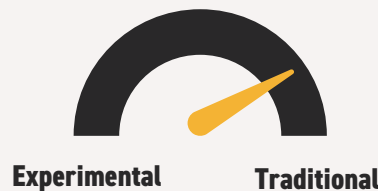
The estate wines, Chardonnay and Pinot Noir, are a blend of clones with well-integrated oak. The motif is savory with focused acidity. Very impressive quality.



Ethos



Packaging



Press

“ [Nico Grobler's] approach is particularly detail-oriented and fans of these two varieties [Chardonnay and Pinot Noir] should definitely be following his progress.

- Christian Eedes, The WineMag