



CHARDONNAY

Wine of Origin

WESTERN CAPE



Tasting notes

South African **CHARDONNAY** at its best! Pale lime-green shades announce the freshness of this wine. Tropical fruit with subtle peach and nutty aromas. A well-balanced wine with soft toasty flavours make this a friendly and easy-drinking Chardonnay.

Winemaker's comments

Fullripe grapes were crushed and the juice fermented in a combination of second fill French oak barrels and on French oak staves in stainless steel tanks. Lees contact of about 2 months were allowed.

Food pairings

Will complement smoked salmon, oysters, grilled fish, veal and most small game.

ORIGIN

Western Cape

Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600–800 mm rain per annum.

Soil: Table Mountain sandstone and Malmesbury shale.

TECHNICAL INFORMATION

Vintage: 2006

Alcohol vol: 13,76 % vol

pH: 3,45

Total acidity: 5,66 g/l

Sugar: 5,09 g/l