

Porterville Cellars Chardonnay 2004

A compelling mixture of creamy, sweet blossom, litchi and green apple flavours on the nose. It is rich, full and fleshy in the mouth with a lingering, lip-smacking aftertaste.

Definitely a food wine with a full structure to compliment rich cream based dishes, spicy white meat or fish dishes or stews and pasta.

variety : Chardonnay | 100% Chardonnay

winery : Porterville Cellars

winemaker : Andr  Oberhozer & Theo Brink

wine of origin : Coastal

analysis : alc : 12.9 % vol rs : 1.1 g/l pH : 3.41 ta : 7.3 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle

in the cellar : Number of cases: 4000 by six bottle cases

