

## Cordoba Chardonnay 1998

This wine strikes harmonious balance between citrus flavours, vanilla oak undertones and a buttery toast character. It has a full, complex structure finishing with a lingering aftertaste of lemons and limes.

**variety :** Chardonnay | Chardonnay

**winery :** Taaibosch Wines

**winemaker :** Chris Keet

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.9 g/l   pH : 3.19   ta : 6.3 g/l

**type :** White

**ageing :** 3 to 4 years

**in the cellar :** The grapes were whole-bunch pressed for extraction of the purest fruit. The wine was 100% barrel fermented and matured for 9 months in half new wood, half 2nd fill barrels supplied by Burgundian coopers. No SO2 was added at grape or juice stage, the first SO2 being added at blending before bottling. About 30% of the wine went through malolactic fermentation.

