

Roodezandt Balthazar Classic Chardonnay 2004

This wine was made by using the ancient method of wine making, natural yeast, no filtration and no stabilization prior or during bottling.

This wine complexity lends it to be enjoyed with any type of food. Serve in a big glass and not too cold to enhance all the complex flavours of the wine.

variety : Chardonnay | 100% Chardonnay

winery : Roodezandt Wines

winemaker : Christie Steytler/Elmo du Plessis

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 12.0 g/l pH : 3.55 ta : 6.60 g/l va : 0.62 g/l so2 :
100 mg/l fso2 : 37 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

2002 - 3½ Stars in John Platter

ageing : This wine has a great ageing potential for up to 2 years from vintage.

