

Louiesenhof Chardonnay 2004

Full-Bodied and rich with abundant fresh fruit aromas on the nose followed by mouth-filling citrus and lime flavours and a lingering palate.

Serve chilled (12 - 15°C). The ideal wine with shellfish, salmon, roast chicken, veal dishes, seafood pasta, ham or smoked meat salads.

variety : Chardonnay | 100% Chardonnay

winery : Louiesenhof

winemaker : Stefan Smit

wine of origin : Coastal

analysis : alc : 13.98 % vol rs : 1.5 g/l pH : 3.54 ta : 5.8 g/l

type : White **style :** Dry

pack : Bottle

ageing : Drinking well now, but can be cellared for up to three years from vintage.

