

Louisvale Chavant 2004

A fine balance of ripe fruits and French oak, this Chardonnay offers hints of butterscotch, citrus and mango on the nose.

We recently signed a contract with CANSA where we donate R3 for every bottle of Chavant 2004 sold.

An ideal accompaniment with fish, poultry, pork, veal and roasted vegetables. Serve well chilled at 8Â°C.

variety : Chardonnay | 100% Chardonnay

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Coastal

analysis : alc : 13.4 % vol rs : 2.9 g/l pH : 3.44 ta : 6.7 g/l va : 0.31 g/l so2 : 103 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Location: Devon Valley, Stellenbosch

Soil type: Decomposed Granite

about the harvest: Harvest date: 05-25 February 2004

Sugar at harvest: 23,0 â€” 23,5Â° Balling

Fruit acid at harvest: 6.5 g/l

