

Thandi Chardonnay 2004

International Wine Challenge 2005 - Silver

International Wine Challenge 2005 - Bronze

This wine is concentrated with well-balanced fruit and oak, showing aromas of citrus and orange blossom on the nose and hints of vanilla on the palate.

Suitable for vegetarians but not for vegans. Serve chilled with spicy chicken dishes or succulent grilled fish.

variety : Chardonnay | 100% Chardonnay

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 2.11 g/l pH : 3.37 ta : 5.84 g/l

type : White

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ageing : Store horizontally in a cool place. Drink within 3-4 years from purchase.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Mediterranean climate, cool summers, rainfall mostly in winter.

in the cellar : Skin contact was given before fermentation. Wine fermented in 30% new French oak barrels and was aged for another 8 months on the lees.

