

Tulbagh Chardonnay 2005

Colour: A brilliant green/gold colour.

Nose: A cocktail of tropical fruits with lime and lemon peel.

Palate: This wine expresses the creamy citrus fruit of unwooded Chardonnay. A mouth-filling wine that lingers.

Cajun seafood dishes, spicy Mediterranean cuisine, pan-fried garlic prawns and pasta carbonara.

variety : Chardonnay | 100% Chardonnay

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 13.14 % vol rs : 1.4 g/l ta : 5.6 g/l

type : White **style :** Dry

pack : Bottle

about the harvest: The grapes are from high trellised vineyards planted in loamy soil with minimum irrigation. Harvesting took place on 17 January 2005 at 23.7Â° Balling.

in the cellar : The grapes were crushed, cooled and pressed in a bag press. The juice settled overnight and fermentation took place in stainless steel tanks at 13Â° - 15Â°C for 14 days.

