

Simonsvlei Chardonnay 2004 (Lightly Wooded)

A soft, pleasant dry white wine with subtle fruits and spices on the nose. Toasty, almondy/marmelade finish. It goes well with smoked white meats. Oysters will not be the same without this Chardonnay!

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variety: Chardonnay | 100% Chardonnay

winery: Simonsvlei Winerywinemaker: Eugene van Zylwine of origin: Western Cape

analysis: alc:12.62 % vol rs:2.54 g/l pH:3.57 ta:5.65 g/l va:0.51 g/l so2:

131 mg/

type:White style:Dry body:Soft taste:Fragrant wooded

pack: Bottle



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