

## Louisvale Chardonnay 2004

A premium styled Chardonnay produced in the finest French oak available. The nose is intensely complex with aromas of lemon, melon, freshly baked bread and hazelnuts. The palate is smooth, buttery and very long on the finish.

A delightful white for an extra special occasion, complementing the finest fish, shellfish and poultry. Serve chilled at 8°C.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Louisvale Wines

**winemaker :** Simon Smith

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 1.5 g/l    pH : 3.22    ta : 6.1 g/l    va : 0.39 g/l    so2 : 64 mg/l

**type :** White    **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Location: Devon Valley, Stellenbosch

Soil type: Decomposed Granite

**about the harvest:** The grapes were harvested in February 2003

Sugar at harvest: 23,4° Balling

Fruit acid at harvest: 8 g/l

**in the cellar :** Barrel fermented and matured for 8 months in new French oak

Barriques.

Bottling date: 18/11/2003

