

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

