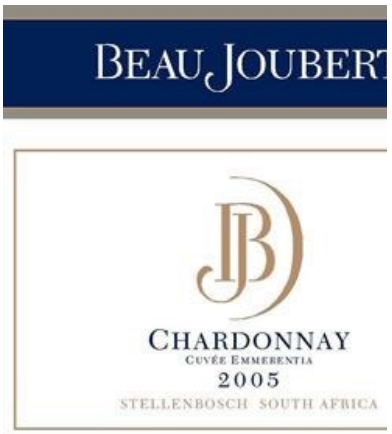
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Beau Joubert Chardonnay 2005



Gives an appearance of a light green tint on the edge with a soft yellow center. The nose portrays fruits of limes and citrus with slight hints of spice and vanilla, a small amount of tropical pineapple fruit also comes through. The palate gives good follow through. The citrus and limes are well balanced with a slight sweetness allowing the acidity for a more balanced and subtle finish. A final blend of 50% wood and 50% tank fermentation was designed for a smooth finish.

Enjoy on its own or with many Mediterranean style meals.

variety : Chardonnay | 100% Chardonnay
winery :
winemaker : Jannie Joubert
wine of origin : Stellenbosch
analysis : **alc :** 13.32 % vol **rs :** 2.9 g/l **pH :** 3.24 **ta :** 6.50 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoy now or cellar for 3-4 years.

in the vineyard : 5.52 hectares or roughly 13.5 Acres, planted at the highest point of the farm; providing very unique characteristics and complexities to this particular grape clone.