

Withington Chardonnay 2006

A lightly oaked, well-balanced wine with aromas of lemon/lime and whiffs of buttered toast. Well-rounded in the mouth with a long lasting finish.

Great on its own or with food such as sushi, other seafood, light meat dishes or any vegetarian meals.

variety : Chardonnay | 100% Chardonnay

winery : Withington Wines

winemaker : Negotiant

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.48 ta : 5.9 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Notes of Appreciation:

This wine is only just on the brink of release, so has not yet had a chance to prove itself. Its predecessor, Withington Chardonnay 2005, was selected for the Telegraph Wine Club in the UK. The 2005's best accolade, was probably its sales figures, as it sold out in less than a month after release.

ageing : Enjoy this wine now.

in the vineyard : The grapes are selected from 10 - 15 year old vineyards just north of the town of Wellington and on the slopes of the Drakenstein mountains.

about the harvest: The grapes were hand-selected in early to mid-February.

