wine.co.za
easiest way to buy wine

Thandi Chardonnay 2005

2008 Concours Mondial de Bruxelles - Silver Medal
The wine is concentrated with well balanced fruit and oak, showing aromas of citrus and orange blossom on the nose and hints of vanilla on the palate.

Suitable for vegetarians but not for vegans.Serve chilled with spicy chicken dishes or succulent grilled fish.



variety : Chardonnay | 100% Chardonnay
winery : Thandi Wines
winemaker : Patrick Kraukamp
wine of origin : Elgin
analysis : **alc :** 13.0 % vol **rs :** 1.73 g/l **pH :** 3.33 **ta :** 5.86 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

2008 Concours Mondial de Bruxelles - Silver Medal

ageing : Store horizontally in a cool place. Drink within 3-4 years from purchase.

in the vineyard : Yield: 8-10 tons/ha
Type of climate: Mediterranean climate, cool summers, rainfall mostly in winter.

in the cellar : Skin contact was given before fermentation. Wine fermented in 30% new French oak barrels and was aged for another 8 months on the lees.