

Savanha Chardonnay 2005

A perfect combination of Chardonnay fruit and oak delivers a smooth wine with aromas and flavours of rich tropical fruits, hints of vanilla and guava notes, combined with citrus flavours. Crisp, fresh flavour with a lingering finish.

Enjoy now, or within 2 years from harvest. Serve Chilled. Enjoy on its own as an aperitif or with chicken, ham, salads, cheeses and fish.

variety : Chardonnay | 100% Chardonnay

winery : Savanha

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 13.49 % vol rs : 2.27 g/l pH : 3.62 ta : 5.46 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**

in the cellar : Grapes were hand picked in the early morning, crushed and pressed. Cold maceration for 4 hours before fermentation takes place in Stainless steel tanks until dry. 10% of this wine were fermented with French oak staves, and was left on lees for 5 months in stainless steel tanks.

