

## Tulbagh Winery Chardonnay 2006

Colour: A brilliant green/gold colour.

Nose: A cocktail of tropical fruits with lime and lemon peel.

Palate: This wine expresses the creamy citrus fruit of unwooded Chardonnay. A mouth-filling wine that lingers.

Cajun seafood dishes, spicy Mediterranean cuisin, pan-fried garlic prawns and pasta carbonara.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Tulbagh Winery

**winemaker** : Carl Allen & ElsabÃ© le Roux

**wine of origin** : Tulbagh

**analysis** : **alc** : 13.14 % vol **rs** : 1.4 g/l **pH** : 3.56 **ta** : 5.6 g/l

**type** : White

**pack** : Bottle **closure** : Cork

**in the vineyard** : The grapes are from 2 high trellised vineyards planted in different soils.

**about the harvest**: Harvesting took place on 8 and 13 February 2006 at 22.6Å°B.

**in the cellar** : The grapes were crushed and pressed in a bag press. The juice settled overnight and fermentation took place in stainless steel tanks at 11 -14Å°C for 11 days.

