

McGregor Colombard/Chardonnay 2006

A brilliant youthful green colour with a slight yellow tint. Prominent flavours of guava and tropical fruit. The fresh crisp Colombard flavour is pleasantly supplemental by the fuller bodied Chardonnay to leave a lingering aftertaste.

Serve between 10-12°C. A wonderful companion for roast lamb and vegetables as well as fish and chicken dishes.

variety : Colombard | Colombard, Chardonnay

winery : McGregor Winery

winemaker : André Scriven

wine of origin : McGregor

analysis : alc : 12.5 % vol rs : 4.09 g/l pH : 3.32 ta : 6.80 g/l va : 0.3 g/l so2 :
112 mg/l fso2 : 40 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Specially selected vineyards are optimally viticulturally treated to produce full-bodied, upfront fruit and well-balanced wine.

