

Paul Cluver Chardonnay 2005

This noble variety is bursting with aromas of citrus, marmalade and a lovely toastiness. The flavours are complex and show a well-integrated combination of ripe fruit and nuances of oak. As you sip, these flavours are long and lingering.

Pair with lighter meat dishes like fresh fish, poultry, pork and game birds. It will also suit creamy pastas, fantastic with especially local cold smoked Salmon Trout.

variety : Chardonnay | 100% Chardonnay

winery : Paul Cluver Wine Estate

winemaker : Andries Burger

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.20 ta : 6.9 g/l

type : White wooded

