

Perdeberg Chardonnay Reserve 2006

2008 Swiss International Air Lines Wine Awards Bronze Award

A yellow, wooded Chardonnay with a green tint and a citrus buttery nose. This ambitious wine displays a hint of vanilla and an oak flavoured well-structure backbone with fruit carrying on the palate. A rich, creamy, smooth wine.

This Chardonnay will be complimented by creamy pasta's, potato Salad and creamy cheese sauces on beef and poultry.

variety : Chardonnay | 100% Chardonnay

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin :

analysis : alc : 14.30 % vol rs : 4.50 g/l pH : 3.55 ta : 6.6 g/l

type : White style : Dry wooded

pack : Bottle size : 0 closure : Cork

2008 Swiss International Air Lines Wine Awards "Bronze Award"

in the cellar : Skins and juice separated as soon as possible. Rack clear juice after cold settling. Inoculate with yeast and proceed with a cold fermentation at 12° C until dry. French oak staves are added during fermentation. Wine left on gross lees and sulphured. Fine lees stirred up frequently during ageing process. Wine left on lees until blend was prepared for bottling.



Perdeberg Wines

Paarl

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