

Niel Joubert Chardonnay 2008

2008 International Wine & Spirit Competition - Bronze

Fruit driven nose with grapefruit, melon, lemon and lees. Well rounded in the mouth with finesse, subtlety and fine balance. Deftly handled oak and delicious now, yet potential to develop in a couple of years.

variety : Chardonnay | 100% Chardonnay

winery : Niel Joubert Wines

winemaker : Ernst Leicht

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.48 ta : 5.4 g/l

type : White wooded

pack : Bottle **closure :** Cork

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ageing : This wine has the potential to develop with a couple of years.

about the harvest: Harvested at 23.5° Balling.

Yield: 5-6 tons/ha

in the cellar : Skin contact: 4 hours

Barrel maturation: 20% French Oak

