

Veenwouden Chardonnay 2005

The Veenwouden Chardonnay 2005 offers folded layers of stone fruit (pear, white peach). Discreet hints of acacia and honeysuckle. Harmoniously balanced with an elegant palate, minerality and fine acidity.

Lovely with a variety of seafood dishes, especially when combined with toasted almond or mushroom.

variety : Chardonnay | 100% Chardonnay

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis : alc : 12.66 % vol rs : 3.30 g/l pH : 3.42 ta : 5.53 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

John Platter - first release in July 2008, first rating available in 2009 Guide.

ageing : 8+ years

in the cellar : Barrel maturation: 12 months in 100% new French oak

