

McGregor Colombard/Chardonnay 2008

A brilliant youthful green colour with a slight yellow tint. Prominent flavours of guava and tropical fruit. The fresh crisp Colombar flavour is pleasantly filled in 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 : 13 % 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 **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

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

about the harvest: Colombard

Date: second week of March

Type: Machine & Hand

Yield: 20 tons/ha; 6 kg/vine

Sugar: 21.5° B

pH: 3.20

TA: 8.5 g/l

Chardonnay

Date: middle February

Type: Machine & Hand

Yield: 10 tons/ha; 3 kg/vine

Sugar: 24° B

pH: 3.40

TA: 5.8 g/l

