

Beau Joubert Chardonnay 2008

This chardonnay is elegantly made in the traditional French style. Stylistically, this Chardonnay has silky layers of subtle oaking complimented by zesty citrus and lively tropical fruit flavours along with balanced acids and soft tannins. This wine is a beautiful complex wine and can be enjoyed on its own or with dishes styled to your liking. Drinking excellent now but will age for a further 3-4 years under correct cellaring conditions.

Enjoy on its own or with many Mediterranean style meals.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Christian Kuun

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.3 g/l pH : 3.36 ta : 6.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

ageing : Enjoy now or cellar for 3-4 years.

in the vineyard : 5.52 hectares or roughly 13.5 Acres, planted at the highest point of the farm; providing very unique characteristics and complexities to this particular grape clone from South Africa, ST166.