

Beau Joubert Chardonnay 2006

This dry white wine was made in the typical Burgundian style of light barrel ageing for 3 months which resulted in rich layers of textures and fruit. Complex aromas of tropical and citrus fruits make this wine easy to drink now, yet will age with the correct cellaring for the next 3 - 4 years. This wine is definitely able to be drunk on its own now or enjoyed with food, beautifully balanced!

Enjoy on its own or with many Mediterranean style meals.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Jannie Joubert

wine of origin : Stellenbosch

analysis : alc : 12.88 % vol rs : 3.22 g/l pH : 2.9 ta : 6.0 g/l

type : White **style :** Dry **body :** Full **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.