

Beau Joubert Chardonnay 2007

This elegant dry white wine was made in the typical, lightly oaked Burgundian style resulting in rich layers of creamy textures complimenting the crisp fruit. Complex aromas of tropical and citrus fruits, a balanced acid and soft oak tannins make this wine easy to drink now, yet allowing it to age for the next 3 - 4 years with the correct cellaring. This wine is definitely able to be enjoyed on its own now or can be enjoyed with food, beautifully balanced!

Enjoy on its own or with many Mediterranean style meals.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Christian Kuun

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.3 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.

in the cellar : This elegant dry white wine was made in the typical, lightly oaked Burgundian style resulting in rich layers of creamy textures complimenting the crisp fruit. Complex aromas of tropical and citrus fruits, a balanced acid and soft oak tannins make this wine easy to drink now, yet allowing it to age for the next 3 - 4 years with the correct cellaring. This wine is definitely able to be enjoyed on its own now or can be enjoyed with food, beautifully balanced!