

Wolvendrift Chardonnay 2008

Clear golden colour. A bouquet of citrus & lime, with fresh lemon zest and a hint of wood. This wine is full with citrus flavours and has a lingering fresh aftertaste.

Chardonnay goes well with full flavoured dishes which have been grilled, roasted or sautéed. Its full flavor and complexity goes well with cool-weather and upscale meals. Enjoy with lobster, flavourful fish, shrimp, bass, chicken, pork and turkey.

variety : Chardonnay | 100% Chardonnay

winery : Klue Wines

winemaker : Michael Klue

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 3.1 g/l ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Age of vines: 7 years

Yield: 6 ton per ha

about the harvest: The grapes were harvested at 24° B, May 2008.

in the cellar : Barrel Ageing French Oak for 8 months.

