

Thandi Chardonnay / Chenin Blanc 2010

This light-medium bodied wine with lovely citrus fruit flavours and floral aromas which carry through to the delicate, well balanced and refreshing palate.

Serve this wine well chilled with summer salads, chicken dishes or succulent grilled fish.

variety : Chardonnay | 52% Chardonnay, 48% Chenin Blanc

winery : Thandi Wines

winemaker : Zahn Botha

wine of origin : Western Cape

analysis : alc : 13.7 % vol rs : 3.8 g/l pH : 3.7 ta : 6.25 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Store horizontally in a cool place. br /

in the vineyard : Vineyard / Yield: 8 - 10 t/ha

Type of climate: Mediterranean climate, cool summers, rainfall mostly in winter.

in the cellar : Both the Chardonnay and Chenin Blanc wines was fermented in stainless steel tanks until dry. No oak was used on either of the wines.

This wine is suitable for vegetarians but not for vegans.

