

Louisvale Chardonnay 2010

A premium styled Chardonnay produced in the finest French oak available. The nose is intensely complex with aromas of lemon, melon, freshly baked bread and hazelnuts. The palate is smooth, buttery and very long on the finish.

variety : Chardonnay | 100% Chardonnay

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Devon Valley, SBosch

analysis : alc : 12.5 % vol rs : 2.2 g/l pH : 3.18 ta : 6.4 g/l va : 0.65 g/l so2 : 66 mg/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Soil Type: Decomposed Granite

about the harvest: Harvest Date: February 2010

Sugar at Harvest: 22.8° Balling

Fruit Acid at Harvest: 6.0 g/l

in the cellar : Maturation: Barrel fermented and matured for up to 8 months in 50% new French oak barriques.

Bottling Date: 26 January 2011