

Veenwouden Chardonnay Reserve 2010

The VEENWOUDEN CHARDONNAY 2007 offers folded layers of stone fruit (pear, white peach), with discreet hints of acacia and honey suckle.

Lovely with a variety of seafood dishes, especially when combined with toasted almond or mushroom.

variety : Chardonnay | 100% Chardonnay

winery : Veenwouden Private Cellar

winemaker : Marcel van der Walt

wine of origin : Coastal

analysis : alc : 13 % vol rs : 3.5 g/l pH : 3.46 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

2010 John Platter Guide - 4½ Stars

ageing : 5 years

in the cellar : Barrel fermentation and maturation: 14 months in French oak

