

Lutzville Chardonnay 2011

With no oak ageing, the purity of the Chardonnay fruit shines through - soft orange blossom, passion fruit, grapefruit peel and a long crisp green apple finish.

A delicious match for white meat pastas, warm evenings and great company. Best serve chilled.

variety : Chardonnay | 100% Chardonnay

winery : Lutzville Vineyards

winemaker : Kenneth Whiley

wine of origin :

analysis : alc : 13 % vol rs : 1.4 g/l ta : 6.57 g/l

type : White

pack : Bottle **closure :** Cork

ageing : A delicious match for white meat pastas, warm evenings and great company. Best serve chilled.

in the vineyard : The grapes for the Lutzville Chardonnay were selected from 4 specific blocks: 3 from the warmer areas in the Lutzville valley which provide rich tropical fruit flavours and 1 from the cooler climate Koekenaap region (within the Lutzville Valley) that injects elegant citrus flavours to this Chardonnay.

in the cellar : Only the first press free run juice is used and using selected yeasts the wine undergoes fermentation at 16 - 18 degrees Celsius. This wine sees no oak maturation but rests on the lees for 3 months to improve body and texture. This wine is produced and bottled in South Africa.

