

Re'Mogo Chardonnay 2010

American oak gives this wine a distinctive aromatic profile. The nose has a creamy vanilla aroma, banana bread, green apple. Good acid on entry with citrus and banana bread following through on the palate. The wine has good length achieved by extensive lees stirring and a good acidity which balances the aromatic profile. Dry - lightly wooded.

Drink this wine with light lunches or heavier chicken curries, pasta or grilled fresh fish.

variety : Chardonnay | 100% Chardonnay

winery : ReMogo Holdings Limited

winemaker : .

wine of origin :

analysis: alc : 13.8 % vol rs : 1.7 g/l pH : 3.54 ta : 5.3 g/l va : 0.6 g/l so2 : 89 mg/l fso2 : 27 mg/l

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

pack : Bottle **closure :** Cork

ageing : Drink within 2yrs from harvest.