

Silumku Chardonnay 2000

A third of this wine was fermented with French Oak staves, a third left on the lees and the final third provides the fresh fruit flavours and crisp acidity. This wine offers exceptional value and is destined to become a benchmark daily drinking South African Chardonnay.â€! My daily drink !

variety : Chardonnay | Chardonnay

winery : Overhex Wines

winemaker : AB Krige

wine of origin :

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.68 ta : 5.6 g/l

type : Red

pack : Bottle **closure :** Cork

ageing : Best drunk young and fresh but will age well for 12 - 18 months from vintage

in the cellar : Silumku....one of the most gentle of gentlemen.