

Goudini Chardonnay 2001

Slightly yellow, with attractive citrus fruit and a smooth finish rounded with wood character. Bright clear lemon-yellow with faint green tint; a lovely waft of intensely fruit aromas, the telltale peach of Chardonnay together with citrus peel and ripe pear, very aromatic and concentrated. Lovely fat wine with loads of flavour, plump Chardonnay peachy fruit offset by leaner flavours. A lovely fresh/ripe interplay on the palate, with a hint of sweetness, finished with long rolling finish. Serve with grilled Cape Salmon and a tart sorrel sauce, fragrant sweet and sour chicken kebabs or a slice of honey glazed gammon.

variety : Chardonnay | Chardonnay

winery : Goudini Wines

winemaker : Hennie Hugo

wine of origin : Rawsonville

analysis : alc : 13.35 % vol rs : 2.41 g/l pH : 3.63 ta : 5.68 g/l va : 0.39 g/l so2 : 95 mg/l fso2 : 33 mg/l

type : White

pack : Bottle

Bronze Medal - Veritas 2001

