

Thandi Chardonnay 2014

A medium bodied, lightly oaked wine with fresh citrus, lime and biscuit flavours. A smooth, fresh mouthfeel with a lingering crisp aftertaste of citrus and peaches.

Serve chilled, 18°C, and enjoy with fish, white or red meat. Also a companion for mild spicy dishes.

variety : Chardonnay | 100% Chardonnay

winery : Thandi Wines

winemaker : Wine Consultant - Anton Du Toit

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.6 g/l pH : 3.46 ta : 5.84 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy now or 2 years from bottling.

in the vineyard : Soil type: Light textured, gravelly topsoil with heavily weathered sub-soil.

about the harvest: Harvesting time: Early February

Yield: 8 - 10 tons per hectare

Balling: 23 -24°B at harvest (average)

in the cellar : Fermentation: Fermented in stainless steel tanks for approximately 21 days at 13 - 14° C

Oaking: 2 g/l French oak staves

