

LOBOLA Chardonnay/Chenin Blanc 2014

Bright gold with a hue suggesting the oak use, citrus and butterscotch nose – citrus follows on palate and some quince. The balance is impeccable with grapefruit, vanilla and baked apple flavours with an intense finish.

Suitably versatile, this wine will pair well with a range of seafood dishes, chicken, pasta or vegetarian fare.

variety : Chardonnay | Chardonnay 92%, Chenin Blanc 8%

winery : Taillard Family Wines

winemaker : Teddy Hall

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.3 ta : 6.2 g/l

type : White **body :** Full **taste :** Fruity **wooded**

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

ageing : Still young, this wine will continue to improve for a few years. However it will drink well at between 2015 and 2018.

in the vineyard : Diverse vineyards selected for this blend.

about the harvest: Once the sugar levels or ripeness had reached 24.5° Balling the grapes were hand-picked.

in the cellar : After gentle pressing the juice was settled overnight in stainless steel tank. The juice were racked and 3 days later 100% natural fermentation started. The Chardonnay and Chenin blanc spent some time in barrels and the wine were only blended after that.

