

Tulbagh Winery Chardonnay

Colour: A brilliant green/gold colour.

Nose: A cocktail of tropical fruits with lime and lemon peel.

Palate: This wine expresses the creamy citrus fruit of wooded Chardonnay. A mouth filling wine that lingers.

Cajun seafood dishes, spicy Mediterranean cuisine, pan fried garlic prawns and pasta carbonara.

variety : Chardonnay | 100% Chardonnay

winery : Tulbagh Winery

winemaker : Naude Bruwer and Helena Neethling

wine of origin : Tulbagh

analysis : alc : 12.60 % vol rs : 2.7 g/l pH : 3.74 ta : 5.4 g/l

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

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

in the vineyard : The grapes are from two high trellised vineyards planted in different soils.

in the cellar : After 24-hours of skin contact, the free-run juice was settled overnight. Thereafter it was raked and inoculated with selected yeast strains. 30% was fermented with French oak chips. Fermentation took place at 12°-14°C for 21 days.

