

Mellusat Chardonnay 2012

Hints of citrus and quince balance elegantly with good acidity to give an elegant mouthfeel. Partial malolactic fermentation together with lees stirring in the barrel assist with the structure of this wine which is more medium bodied.

Food suggestions include oysters, crayfish, smoked salmon and chicken salad.

variety : Chardonnay | 100% Chardonnay

winery : Mellusat Vineyards

winemaker : Mellusat Vineyards

wine of origin : Paarl

analysis : alc : 14.5 % vol

type : White style : Dry body : Medium wooded

pack : Bottle size : 750ml closure : Cork

*Flatter's South African Wine Guide: 3 ½ **

Creamy caramel biscuit, citrus flavor & vibrant acidity; rounded and full. Perfect for seafood.

in the cellar : Barrel fermented in the Burgundian style.

