

Vlottenburg Kelder Chardonnay 2001

This dry white wine has a rich, gold colour. The wood maturation enhances the buttery and vanilla flavours. A lingering aftertaste extends the enjoyment.

Enjoy with smoked chicken salad, smoked salmon or mussels, fish in lemon sauce and sushi.

variety : Chardonnay | 100% Chardonnay

winery : Vlottenburg Winery

winemaker : Kowie du Toit

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.43l g/l pH : 3.25 ta : 93 g/l va : 0.54 g/l so2 : 93 mg/l fso2 : 53 mg/l

in the cellar : Matured for 8 months in new, 300 liter French oak barrels.