

Louisvale Chavant 2001

A fresh, medium-bodied Chardonnay carefully made for good drinkability and a delicate balance between fruit and wood. Will compliment meals such as poultry, seafood and pasta.

variety : Chardonnay | 100% Chardonnay

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 2.4 g/l pH : 3.52 ta : 5.5 g/l va : 0.46 g/l

type : White

pack : Bottle

in the vineyard : Soil Type: Decomposed Granite

about the harvest: The grapes were harvested from the 7th 20 February 2001 at 23,0^h 24,0^h Baling.

in the cellar : The wine was matured for 4 Months in small French oak barrels. The wine was bottled on the 10/09/2001.

