

## Louisvale Chardonnay 2000

A classy, full-bodied Chardonnay with varietal complexity. Fermented and matured in barrels for 8 months. Inviting citrus and vanilla flavours leave a lingering, crisp, dry finish. Complements food such as fish, pasta and poultry.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Louisvale Wines

**winemaker :** Simon Smith

**wine of origin :** Coastal

**analysis :** alc : 13.32 % vol    rs : 2.1 g/l    pH : 3.31    ta : 5.8 g/l    va : 0.51 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** Soil type - Decomposed Granite

**about the harvest:** The grapes were harvested from the 7<sup>th</sup> 16 February 2000 at 24.2° Balling.

**in the cellar :** The wine was barrel fermented and matured for 8 months in new French oak Barriques. The wine was bottled on the 6/12/00.

