

Louisvale LV unwooded Chardonnay 2002

Bright, full gold. Pure and elegant on the nose. Butterscotch and honey notes. Dry, softish acidity, warm alcohol. Smooth mouthfeel. Melon and mango fruit flavours.
Long finish. The richness of this Chardonnay makes it a treat with trout or salmon. However, it is full bodied enough to have with poultry or even some pork dishes.

variety : Chardonnay | 100% Chardonnay

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Coastal

analysis : alc : 12.24 % vol rs : 2.4 g/l pH : 3.77 ta : 6.9 g/l va : 0.26 g/l

pack : Bottle

