

Koelenbosch Chardonnay MCC 2019

The variety used was from carefully nurtured Chardonnay grapes. After the second fermentation in the bottle, the wine spent a further 12 months on the lees, giving great depth and has a delicate yeasty nose with lime and melon undertones.

Bobotie, Sushi, strawberries or peri-peri prawns.

variety : Chardonnay | 100% Chardonnay

winery : Koelenhof Wine Cellar

winemaker : Nicholas Husselman

wine of origin : Stellenbosch

analysis : alc : 11.77 % vol rs : 2.2 g/l pH : 3.54 ta : 4.2 g/l

type : Cap_Classique **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

