

Louisvale Chardonnay 2001

Deep, bright lemon gold. Spicy, toasty oak. Rich and buttery. Zesty underlying fruit. Custard creams. Dry, mid acidity, warm alcohol. Smoky and juicy. Quite full bodied. 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** : 13.27 % vol **rs** : 2.3 g/l **pH** : 3.61 **ta** : 5.4 g/l **va** : 0.62 g/l **so2** : 85 mg/l

type : White **wooded**

pack : Bottle

