

Roberts Rock Chardonnay 2002

Pale lime-green shades announce the freshness of this wine. Gentle peach and nutty scents lend appeal. Well-balanced with dainty flavours and a light body make it a wine one would love to drink copiously of.

Delicious on its own or with chilled cucumber soup, grilled sole, avocado pear with prawns and cold chicken in a lightly curried mayonnaise.

variety : Chardonnay | Chardonnay

winery : Roberts Rock (Discontinued)

winemaker :

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.4 ta : 5.3 g/l
wooded

in the vineyard : Climate: Mediterranean - Dry moderate summers and cold wet winters with an annual rainfall of about 600mm

Soil: Gravelly soils - rich alluvial soils along the river

in the cellar : Fermented and matured in French oak for 3 months. Batonnaged once every 2 weeks, before it was stabilized and bottled.

