

Goudini Chardonnay Barrel Fermented Reserve 2003

Michelangelo International Wine Awards 2003 - Silver

Nose: Forthcoming bouquet of limes and glaceed citrus peel, a hint of honeysuckle, and marzipan, developing floral perfumes, cinnamon and coconut.

Palate: Richly textured wine with a robust backbone of oak. Lemon curd and grapefruit integrate smoothly with the rich butteriness on the mid-palate, through an extended finish of shortbread, marzipan and honey.

Serve with fish or poultry dishes with cream-based sauces, like Sole Bonne Femme or Burgundy Chicken.

variety : Chardonnay | 100% Chardonnay

winery : Goudini Wines

winemaker : Hennie Hugo

wine of origin : Rawsonville

analysis : alc : 14.04 % vol rs : 1.2 g/l pH : 3.57 ta : 5.6 g/l fso2 : 48 mg/l

type : White style : Dry body : Full wooded

pack : Bottle

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in the cellar : 100% Barrel fermented.

