

Roodezandt Colombard 2003

The 2003 Colombard does have a tangy, fresh fruit on the palate, floral bouquet and have a guava nose.

Serve well chilled, with light meals, salads, poultry and fish.

variety : Colombard | Colombard

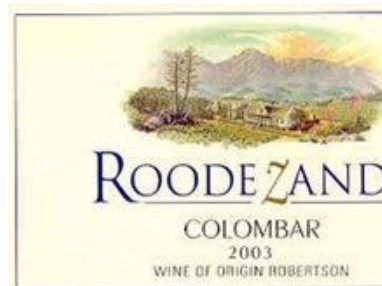
winery : Roodezandt Wines

winemaker : Christie Steytler/Elmo du Plessis

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.2 g/l pH : 3.50 ta : 5.5 g/l va : 0.28 g/l so2 : 136 mg/l fso2 : 49 mg/l

pack : Bottle



ageing : To enjoy this wine at its best, consume within 1 years of purchase. Once open, consume within 2 days.