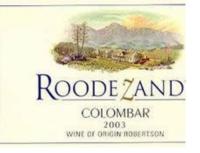


Roodezandt Colombard 2003

The 2003 Colombar 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.