

Louisvale Chavant 2003

A fine balance of ripe fruits and French oak, this Chardonnay offers hints of butterscotch, citrus and mango on the nose, followed by fresh acidity and some delicate vanilla flavours on the palate.

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 : 13.4 % vol rs : 2.5 g/l pH : 3.32 ta : 5.86 g/l va : 0.46 g/l so2 : 87 mg/l

type : White

pack : Bottle

Swiss International Air Lines Award 2004 - Seal of Approval

in the vineyard : Grape variety: 100% Chardonnay

Soil type: Decomposed Granite

about the harvest: The grapes were harvested from 04-18 February 2003

Sugar at harvest: 23,0 â€” 23,5 Balling

Fruit acid at harvest: 6.5 g/l

in the cellar : Maturation: 4 months in small French oak

Bottling date: 16/09/2003

