

Ormonde Chardonnay 2003

Reflecting the unique style of our terroir the Chardonnay boasts a mouthful of citrus and mineral flavours on the palate. Fermented in 60% new French oak and barrel aged for 9 months, this wine is ready for drinking now, but will develop even more with age. Oak vanilla flavours and a velvet texture created by regular batonnage give this wine complexity, freshness and body.

variety : Chardonnay | 100% Chardonnay

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin :

analysis : alc : 13.45 % vol rs : 1.5 g/l pH : 3.5 ta : 5.4 g/l va : 0.33 g/l so2 : 81 mg/l fso2 : 27 mg/l

type : White wooded

pack : Bottle **size :** 0 **closure :** Cork