

Alexanderfontein Chardonnay 2002

Very young still and will reward further bottle ageing. Lemon flavours interact with caramel and vanilla flavours brought about from wood maturation. Seven months in tight grain French oak brings about new dimensions of aromas and complexity. A wine well worth savouring in 6 months' time.

variety : Chardonnay | 100% Chardonnay

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin :

analysis : alc : 13.31 % vol rs : 3.4 g/l pH : 3.55 ta : 6.1 g/l va : 0.45 g/l so2 : 59 mg/l fso2 : 47 mg/l

type : White wooded

pack : Bottle **closure :** Cork