

Tulbagh Chardonnay 2003

Pale lemon yellow with a faint green tinge. Sunny ripe, yellow peach, grapefruit and passion fruit on the nose with lime and peach fruit on the palate and a soft, silky finish.

On its own or with soft white cheeses, seafood pasta, sushi, white fish, thai or shellfish salad.

variety : Chardonnay | 100% Chardonnay

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 12.92 % vol rs : 4.4 g/l pH : 3.43 ta : 5.54 g/l va : g/l so2 : mg/l
fso2 : mg/l

type : White **style :** Dry **body :** Medium **taste :**

pack : Bottle

about the harvest: The grapes are from two selected vineyards in the Tulbagh valley. Harvesting took place at about 23°C.

in the cellar : No skin contact. Yeast strains were selected to enhance a full flavour. wine was left on the lees for six months to achieve a full round character.

