

Count Augusta Chardonnay 2002

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Brilliant golden hay colour. Rich melon fruit bouquet with ripe apricots following on the palate in perfect balance with toasted almond and vanilla flavours from the nine months "sur lie" maturation. The wine has an elegant finish showing classical mineral tones.

This wine is great with any white fish, chicken with a light sauce, a favourite is calamari and for something different try apple pancakes. Brie and Camembert is also a great match.

variety : Chardonnay | 100% Chardonnay

winery : Grande Provence Heritage Wine Estate

winemaker : Jaco Marais

wine of origin : Coastal

analysis : alc : 15.3 % vol rs : 2.1 g/l pH : 3.44 ta : 6.1 g/l va : 0.58 g/l so2 : 78 mg/l fso2 : 31 mg/l

type : White **style :** Dry **wooded**

pack : Bottle

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in the vineyard : Grape variety: 100% Chardonnay

Only the best blocks have been selected for the production of this wine.

in the cellar : This wine was matured in French oak barrels for 9 months, and a further 5 months in tank.

