

Roodezandt Chardonnay 2003

This wine was made by using the ancient method of wine making, natural yeast, no filtration and no stabilization prior or during bottling. A well balanced wine, light yellow in colour. On the nose some butter, nuts showing also good bottle development.

The wine complexity lends it to be enjoyed with any type of food. Serve in a big glass and not too cold to enhance all the complex flavours of the wine.

variety : Chardonnay | 100% Chardonnay

winery : Roodezandt Wines

winemaker : Christie Steytler/Elmo du Plessis

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 1.70 g/l pH : 3.60 ta : 6.0 g/l va : 0.28 g/l so2 :
117 mg/l fso2 : 44 mg/l

pack : Bottle

ageing : To enjoy this wine at its best, consume within 2 years of purchase. Once open, consume within 2 days.