

Louisvale Chardonnay 2002

A classy, full-bodied Chardonnay with varietal complexity. Fermented and matured in barrels for 8 months. Inviting citrus and vanilla flavours leave a lingering, crisp, dry finish.

Complements food such as fish, pasta and poultry.

variety : Chardonnay | 100% Chardonnay

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.7 ta : 5.6 g/l so₂ : 79 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

in the vineyard : Soil type: Decomposed Granite

about the harvest: The grapes were harvested in February 2002 at 24.5Â° Balling, 8 g/l fruit acid at harvest.

in the cellar : Barrel fermented and matured for 8 months in new French oak Barriques.

Bottling date: 05/12/02

