

Louisvale Unwooded Chardonnay 2004

Tank fermented, producing a crisp flavour with a hint of tropical fruits. A delightful bouquet which lingers long after the last glass.

variety : Chardonnay | 100% Chardonnay

winery : Louisvale Wines

winemaker : Simon Smith

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 6.0 g/l pH : 3.6 ta : 5.8 g/l so2 : 96 mg/l

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

pack : Bottle

in the vineyard : Soil type: Decomposed Granite

about the harvest: The grapes were harvested on 06 February 2004 at 22.8Â° Balling, 6 g/l fruit acid at harvest.

in the cellar : Maturation: Tank fermented

Bottling date: 13/05/2004

