

Du Toitskloof Chardonnay 2004

Grapefruit and lime core, layered with dried peaches, toasted hazelnuts and vanilla flavours from 50% portion that underwent fermentation in French oak and spent three months on the lees. Malolactic fermentation added creamy, concentrated richness to palate and makes for easy drinking. Big alcohol, but balanced and accessible.

variety : Chardonnay | 100% Chardonnay

winery : Du Toitskloof Wines

winemaker : Philip Jordaan & Shawn Thompson

wine of origin : Breede River

analysis : **alc** : 13.0 % vol **rs** : 1.6 g/l **pH** : 3.36 **ta** : 5.7 g/l **so2** : 100 mg/l **fso2** : 41 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

ageing : Should develop over the next two to three years.



Du Toitskloof Wines

Breedekloof

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