

Tulbagh Chardonnay 2004

Colour: Pale straw yellow with faint green tinge.

Nose: Aromas of dried apricots together with lime and lemon peel.

Palate: Ripe peaches with fresh acidity to firm up the generous fruit.

On its own with soft white cheeses, seafood pasta, sushi, and Thai or shellfish salad.

variety : Chardonnay | 100% Chardonnay

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 13.19 % vol rs : 1.7 g/l pH : 3.72 ta : 5.5 g/l va : 0.22 g/l so2 :
127 mg/l fso2 : 42 mg/l

type : White **style :** Dry

pack : Bottle

about the harvest: The grapes are from high trellised, 5-year-old vineyards planted in deep red soil with minimum irrigation. Harvested on the 2nd of February 2004 at 22.8° Balling.

in the cellar : No skin contact. After pressing the juice was settled for 24 hours at 10°C before being racked and inoculated with selected commercial yeast cultures. Fermentation took place at 14°C - 16°C for 10 days.

