



LOUISVALE



LOUISVALE CHARDONNAY 2017

LOUISVALE'S SIGNATURE WINE. THIS ULTRA-PREMIUM CHARDONNAY HAS BEEN MATURED IN THE FINEST FRENCH OAK AVAILABLE. THE NOSE IS INTENSELY COMPLEX WITH ELEGANT AROMAS OF LEMON BLOSSOM, PINEAPPLE AND APRICOT, TOAST AND SPICE NOTES. THE PALATE IS SMOOTH AND BUTTERY WITH A LINGERING AFTERTASTE. THE GRAPES FOR THIS QUALITY WINE WERE CAREFULLY SELECTED FROM BLOCKS SPREAD ACROSS LOUISVALE. AFTER HAND PICKING AND CAREFULLY PRESSING, THE WINE WAS 100% BARREL FERMENTED AND SPENT 8 TO 10 MONTHS IN OAK.

VARIETY: CHARDONNAY
RELEASE DATE: JANUARY 2019
WINE OF ORIGIN: STELLENBOSCH

ANALYSIS

ALCOHOL: 13.49%
TOTAL ACID: 5.9
RESIDUAL SUGAR: 3.5G/L
PH: 3.47

WINE CHARACTERISTICS

WINE TYPE: FULLY WOODED CHARDONNAY
10 MONTHS SMALL FRENCH OAK
BARRELS
BOTTLE SIZE: 750ML
BODY: MEDIUM FULL
PACK TYPE: 6 x 750ML
CLOSURE: CORK
VINEYARD: LOUISVALE
HARVEST: FEBRUARY 2017
AGEING POTENTIAL: 5 YEARS
FOOD SUGGESTION: FISH, PORK, POULTRY AND RICH
PASTAS



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