



LOUISVALE



LOUISVALE CHAVANT 2018

A FINE BALANCE OF FRESH CITRUS, VANILLA AND WHITE PEACH FLAVOURS, THIS CHARDONNAY OFFERS HINTS OF BUTTERSCOTCH AND CITRUS ON THE NOSE. AN IDEAL ACCOMPANIMENT TO FISH, PORK, VEAL AND ROAST VEGETABLES. SERVE WELL CHILLED AT 14°C.

VARIETY: CHARDONNAY
RELEASE DATE: MAY 2018
WINE OF ORIGIN: STELLENBOSCH

ANALYSIS

ALCOHOL: 13.41%
TOTAL ACID: 5.1
RESIDUAL SUGAR: 3.8G/L
PH: 3.55

WINE CHARACTERISTICS

WINE TYPE: LIGHTLY OAKED CHARDONNAY
4 MONTHS SMALL FRENCH OAK BARRELS

BOTTLE SIZE: 750ML

BODY: MEDIUM BODY

PACK TYPE: 6 x 750ML

CLOSURE: SCREW CAP

VINEYARD: LOUISVALE

HARVEST: FEBRUARY 2018

AGEING POTENTIAL: 3 YEARS

FOOD SUGGESTION: POULTRY, WHITE MEAT, FISH AND PASTA

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