



LOUISVALE



## LOUISVALE CHARDONNAY 2019

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:** DECEMBER 2019  
**WINE OF ORIGIN:** STELLENBOSCH

### ANALYSIS

**ALCOHOL:** 13.39%  
**TOTAL ACID:** 6.6  
**RESIDUAL SUGAR:** 5.1G/L  
**PH:** 3.44

### 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 2019  
**AGEING POTENTIAL:** 5 YEARS  
**FOOD SUGGESTION:** FISH, PORK, POULTRY AND RICH  
PASTAS



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