



LOUISVALE



## LOUISVALE CHAVANT 2019

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 2019  
**WINE OF ORIGIN:** STELLENBOSCH

### ANALYSIS

**ALCOHOL:** 13.07%  
**TOTAL ACID:** 6  
**RESIDUAL SUGAR:** 6.8G/L  
**PH:** 3.47

### 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 2019

**AGEING POTENTIAL:** 3 YEARS

**FOOD SUGGESTION:** POULTRY, WHITE MEAT, FISH AND PASTA

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