



LOUISVALE



LOUISVALE UNWOODED 2020

IF YOU LIKE CHARDONNAY WITH TRUE EXPRESSIONS OF FRUIT, THEN THIS ONE YOU WILL LOVE! UNOAKED, ITS CITRUS TONES AND SAVOURY NUTTY NUANCES PRODUCE A CRISP FLAVOUR WITH A HINT OF TROPICAL FRUITS THAT TASTE OF THE SUCCULENCE AND FRESHNESS OF THE GRAPE. CLONE SELECTION IMPARTS THESE INTENSE FLAVOURS. A DELIGHTFUL BOUQUET WHICH LINGERS LONG AFTER THE LAST GLASS. ENJOY THIS WINE WITH ALL SEAFOOD, DELICATE WHITE MEATS AND CREAMY PASTA DISHES.

VARIETY: CHARDONNAY
RELEASE DATE: MAY 2020
WINE OF ORIGIN: STELLENBOSCH

ANALYSIS

ALCOHOL: 12,36%
TOTAL ACID: 6.3
RESIDUAL SUGAR: 5.0 g/L
PH: 3.40

WINE CHARACTERISTICS

WINE TYPE: UNWOODED CHARDONNAY
STAINLESS STEEL TANKS
BOTTLE SIZE: 750ML
BODY: MEDIUM BODY
PACK TYPE: 6 x 750ML
CLOSURE: SCREW CAP
VINEYARD: LOUISVALE
HARVEST: FEBRUARY 2020
AGEING POTENTIAL: 2 YEARS
FOOD SUGGESTION: PASTA, POULTRY & FISH



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