



LOUISVALE

LOUISVALE CHARDONNAY 2022

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:	OCTOBER 2022
WINE OF ORIGIN:	STELLENBOSCH

ANALYSIS

ALCOHOL:	14.23%
TOTAL ACID:	6.1 g/l
RESIDUAL SUGAR:	4.4 g/l
pH:	3.36

WINE CHARACTERISTICS

WINE TYPE:	BARREL FERMENTED CHARDONNAY
BOTTLE SIZE:	750ml
BODY:	MEDIUM
PAKC TYPE:	6 X 750ml
CLOSURE:	CORK
VINEYARD:	LOUISVALE
HARVEST:	2022
AGEING POTENTIAL:	3-5 YEARS

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