



Chardonnay 2018

With the mark of creativity boldly stated on the label, this range captures the values of Rooiberg - to always deliver on quality. A wine for all occasions steeped in heritage.

Blend Information:

100% Chardonnay

Tasting Notes:

This vibrant and elegant Chardonnay is gently oaked with French oak staves. It reveals lilting peach blossom and pear-drop aromas, with fresh apple and citrus notes and lingering buttery tones on the aftertaste.

Food Suggestions:

Can be enjoyed with crumbed fish, fried calamari, chicken casseroles and roast pork with apple sauce, as well as turkey and veal.

Technical Analysis:

Alcohol: 14.01% Vol

Ph: 3.43

Rs: 4.2 g/l

Ta: 5.6 g/l

Va: 0.38

Tso2: 133

Fso2: 40

Barcodes:

Bottle 6002886000321

Carton 6002886000680