



CHARDONNAY RESERVE 2025

These iconic Rooiberg wines have been elegantly crafted and matured in French barrels, first and second fill, with extreme dedication and no expense spared. A multi-award winning range that provides the essence of what our craft entails. Dedicated to showcase the winemakers philosophy and portray our terroir.

BLEND INFORMATION:

100 % Chardonnay

TASTING NOTES:

This wine exhibits classic Chardonnay varietal characteristics - bright fruit flavours and balanced acidity. Lemony flavours; complex, tropical and citrus aromas with vibrant buttery tones. Sweet entry, deep fruit flavours and full-bodied. Lovely richness from three months lees-ageing. Crisp acidity with long finish.

FOOD SUGGESTIONS:

Good accompaniment to fish dishes, fried calamari, chicken casseroles and roast pork with apple sauce, as well as turkey and veal.

TECHNICAL ANALYSIS:

Alcohol: 14.44% Vol
pH: 3.30
RS: 3.10 g/l
TA: 5.9 g/l

BARCODES:

Bottle 6002886002073
Carton 6002886002226



**ROOIBERG
WINERY** EST.
1964

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