



# **CHARDONNAY RESERVE** 2021

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: 13.97% Vol

pH: 3.39 RS: 3.7 g/l TA: 5.8 g/l

#### **BARCODES**:

Bottle 6002886002073 Carton 6002886002226











