

LOUISVALE

CHARDONNAY 2025



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ORIGIN: Stellenbosch

RELEASE DATE: December 2025

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.

Alcohol Vol%.

13.56

Total acid g/l.

6.3

Residual Sugar g/l.

4.3

pH.

3.50

WINE CHARACTERISTICS:

Bottle Size: 750ml

Body: Medium / Full

Pack Type: 6 x 750ml

Closure: Cork

Vineyard: Louisvale

Harvest: February 2025

Ageing Potential: 3-5 Years



Distributed by



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