



LE ROUX & FOURIE VIGNERONS

CHARDONNAY 2012

VINTAGE 2012

REGION ROBERTSON

VARIETY CHARDONNAY

BARREL AGING NONE

FERMENTATION 14 days at 23° C

TASTING NOTES This unwooded boutique style 2012 Chardonnay is uncluttered and delightfully fresh with a nose of red skin apple, brown skin pear, white peach, white guava, and asparagus.

FOOD PAIRINGS The subtropical flavors of ripe peach, apricot, guava pairs well with soup, cheese, olives, mushroom and chicken risotto, butter chicken curry, grilled salmon and delicious Karoo farm recipes.

ACCOLADES 2011 GOLD

PRICE ON REQUEST info@leroux-fourie.com