

THIERRY & GUY



FAT *bastard*

MAGNUM CHARDONNAY

THIS CHARDONNAY WAS BLENDED FROM A SELECTION OF THE BEST WINES FROM THE ULTRA-RIPE HARVEST. FROM THE START, OUR AIM WAS TO PRODUCE A CHARDONNAY WITH INTENSE FRUIT FLAVOUR AND REAL CHARACTER UTILISING QUALITY GRAPES. ALL FRUIT WAS HARVESTED IN THE EARLY HOURS AND THE JUICE PRESSED WHILE THE GRAPES WERE STILL COOL TO HELP RETAIN AROMA AND FLAVOUR. THE WINE WAS TANK FERMENTED WITH AN ELEMENT OF QUERCUS FRAGMENTUS WHICH ADDED GREATER WEIGHT AND COMPLEXITY. THE WINE SHOWS CLASSIC RIPE, RICH BUTTER AND TROPICAL FRUIT ON THE NOSE AND SOFT, WELL INTEGRATED VANILLA ON THE PALATE.

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|----------------|--------------------|
| VINTAGE | 2011 |
| VOLUME | 1.5 litre |
| WINEMAKER | Francois Weich |
| ALC | 13.54% |
| TA | 6.00 |
| pH | 3.35 |
| RS | 7.75 |
| OAK MATURATION | Nil |
| SERVING TEMP | 8° - 10°C |
| ALLERGENS | Contains Sulphites |

CERTIFICATION



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CHARDONNAY



Remarkably full bodied

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1 Constitution Road PO Box 37 Robertson 6705 South Africa
Tel +27 (0) 23 626 8817 Tel +27 (0) 23 626 3059 Fax +27 (0) 23 626 2926
www.robertsonwinery.co.za

