

WARWICK WINE ESTATE  
**The First Lady 2015**

— UNOAKED CHARDONNAY —



RELEASE DATE:	August 2015
TASTING NOTES:	A pale straw colour with a hint of green in the glass. Intense nose of fresh pineapple, lemon, ginger, jasmine and orange zest. The mid-palate is broad and appealing supported by a lingering acidity.
VARIETIES:	Chardonnay - 100%
ANALYSIS:	Alcohol - 13.5% Sugar - 2.4 g/l Acidity - 6.1 g/l pH - 3.44
MATURATION:	6 Months on fermentation lees in stainless steel tanks.
AGEING POTENTIAL:	2 - 3 years
FOOD PAIRING:	Prawns with garlic, lemon and chilli basting sauce. Lemon and risotto. Peri-peri chicken livers with freshly baked bread to soak up the goodness.



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