

Golden Kaan Private Collection Chardonnay 2003

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

Decanter World Wine Awards 2006 - Bronze

Chardonnay du Monde 2006 - Gold medal

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Silver

SAA inflight 2006 - First Class

Ripe fruit and oak flavours integrating well with complex citrus, pear, peach and woody flavours that add depth and dimension. A creamy texture, which holds its fruitiness through to the finish, ending on a clean, crisp note.

Good with highly flavoured fish and shellfish dishes. Also roast chicken, veal and pork. Serving temperature 10 - 12°C.

variety : Chardonnay | 100% Chardonnay

winery : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.5 ta : 5.2 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

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ageing : May be kept for 12 to 18 months.

in the vineyard : Climate: Mediterranean - The summers are moderate with a cool sea breeze from the Atlantic Ocean. The winters are mild with an average rainfall of about 600 - 800 mm per year.

Soil: Gravely, well-drained soils, as well as alluvial soils along the riverbanks.

about the harvest: Grapes from a specially selected vineyard were harvested at 23°C. Baling.

in the cellar : The bunches were pressed in a bag press and the juice fermented and aged in oak barrels for 8 months, before being stabilised and bottled.

