

KWV Reserve Chardonnay 2004

Bronze - International Wine and Spirit Competition (IWSC) 2005

Ripe citrus and oak flavours integrate well with complex, 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.

variety : Chardonnay | 100% Chardonnay

winery : KWV Classic Collection

winemaker :

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.41 g/l pH : 3.33 ta : 5.78 g/l

type : White wooded

pack : Bottle

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ageing : May be kept for 12 to 18 months.

in the vineyard : Climate: Mediterranean - The summers are moderate and dry with a cool afternoon breeze from the Atlantic Ocean. The winters are wet and cold with an average rainfall of about 650 - 750 mm per year.

Soil: Vineyards are situated on deep, homogeneous soils of granite origin. These well-drained soils have a moderate clay content which is ideal in supplying this dry-land vineyard with sufficient soil moisture to achieve optimum ripeness.

about the harvest: Grapes from a specially selected vineyard were harvested at approximately 24 Â°B.

in the cellar : The bunches were pressed in a bag press and the juice fermented and matured in new French oak barrels for 6 months, before being stabilised and bottled.

