

Cathedral Cellar Chardonnay 2004

International Wine and Spirit Competition (IWSC) 2006 - Silver

Michelangelo Awards 2005 - Silver Medal

Winemaker's Choice Awards 2005 - Diamond

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.

variety : Chardonnay | 100% Chardonnay

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.52 g/l pH : 3.36 ta : 5.14 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 " With summers are moderate and dry with cool afternoon breeze from the Atlantic Ocean. The winters are wet and cold with an average rainfall of about 600-800mm per year.

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

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

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

