

Golden Kaan Chardonnay 2004

Pale lime-green shades announce the freshness of this wine. Gentle peach and nutty scents lends appeal. Well balanced, with soft wood flavours make this a friendly and easy drinking Chardonnay.

Will complement smoked Salmon, oysters, grilled fish, veal and small game birds. 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 : 5.1 g/l pH : 3.5 ta : 5.8 g/l

type : White

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

in the vineyard : Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600 - 800 mm or rain per year.

Soil: Table Mountain sandstone and Malmesbury shale.

in the cellar : Full ripe grapes were crushed and the juice fermented in a combination of second fill French oak barrels and on French oak staves in stainless steel tanks.

Lees contact of about 2 months were allowed.

