

Cathedral Cellar Chardonnay 2005

2007 Juliet Cullinan Wine Connoisseur's Awards - First Gold: Chardonnay
International Wine and Spirit Competition (IWSC) 2006 - Silver Best in 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.

variety : Chardonnay | 100% Chardonnay

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.65 % vol rs : 2.74 g/l pH : 3.54 ta : 5.66 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 and dry with a cool afternoon breeze from the Atlantic Ocean. The winters are wet and cold with an average rainfall of about 600 - 800 mm per year.

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

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

