

KWV Reserve Chardonnay 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 : The Winemaking Team

wine of origin : Stellenbosch

analysis : **alc** : 14.47 % vol **rs** : 4.19 g/l **pH** : 3.5 **ta** : 5.78 g/l

type : White **taste** : Fruity **wooded**

pack : Bottle

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 °B.

