

KWV Reserve Chardonnay 2006

This medium bodied dry white wine has zesty citrus and nut aromas and flavours. These are complemented by a delicate toastiness and spiciness from the oak maturation "â€" which also adds complexity. It has a soft mouthfeel which holds the fruitiness through to the finish, ending on a clean, crisp note.

Serve chilled. It can be enjoyed on its own or with flavoursome fish and chicken dishes, lightly spiced foods and with dishes with creamy sauces.

variety : Chardonnay | 100% Chardonnay

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 2.65 g/l pH : 3.12 ta : 7.03 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Exceptional quality wines were generally made from the 2006 harvest. It was warm to very warm with dry periods during ripening and harvest. The growing season was windy. The vigour of the vineyards was impaired and bunch and berry size was reduced. This favoured the production of top quality wines with concentrated flavours.

ABOUT THE AREA

The beautiful historical town of Stellenbosch lies at the centre of South Africa's premier wine-producing district and boasts a grape growing and winemaking tradition that stretches back to the start of the 17th century. Conditions in this district are particularly well suited to many of the noble grape varieties. The Hutton and Clovelly soils of the valley floors give way to granite soils on the mountain slopes. The area has a Mediterranean type climate.

about the harvest:

Specially chosen Chardonnay grapes were harvested at optimal ripeness.

Harvest date: Middle to end February

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

