

Golden Kaan Private Collection Chardonnay 2004

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 : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Western Cape

analysis : alc : 14.29 % vol rs : 2.50 g/l pH : 3.43 ta : 5.75 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : May be kept for 12 to 18 months.

in the vineyard : Climate: Mediterranean - The summers are moderate with a cool sea breeze from the Atlantic Ocean. The winters are mild with an average rainfall of about 600 - 800 mm per year.

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

about the harvest: Grapes from a specially chosen vineyard were harvested at 24°C.

in the cellar :

The bunches were pressed in a bag press and the juice fermented and aged in new French oak barrels for 9 months, before being stabilised and bottled.