

KWV Reserve Chardonnay 2008

This medium bodied dry white wine has zesty citrus, peach and tropical aromas and flavours. These are complemented by delicate toast and vanilla flavours from oak maturation - which adds to the complexity of the wine. The wine has a crisp finish with a lingering aftertaste.

Enjoy on its own or with roasted vegetables, poultry, game birds, Pork, Veal, Ostrich, Pasta or dishes with creamy sauces.

variety : Chardonnay | 100% Chardonnay

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 1.94 g/l pH : 3.40 ta : 5.75 g/l

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

pack : Bottle **closure :** Cork

ageing : 1 - 3 years of vintage

in the vineyard : The vineyards are predominantly situated in the coastal areas of the Western Cape. The climate can be described as Mediterranean. Within these areas the vineyards are planted in different soils on varying slopes and this adds to the complexity of fruit.

ABOUT THE AREA

Cool, wet weather during the 2007 winter and first two months of 2008, lead to a later than usual start to the 2008 harvest. This resulted in slow ripening conditions with small berries, concentrated flavours, slow sugar and phenolic development. It also lead to an ideal distribution between red and white grapes being harvested, allowing winemakers the time to optimally attend to their wines. This is expected to be an excellent vintage.

about the harvest:

Specially chosen Chardonnay grapes were harvested at optimal ripeness.

Harvest date: February

in the cellar : Maturation: New 300L French Oak Barrels for 7 months

