

## Roodeberg White 2008

This full bodied white wine has an abundance of tropical, peach, litchi, rose petals and lemon flavours. The oak is well intergrated with toast, almond and butter notes. The wine is soft smooth wit a clean finish and lingering aftertaste.

Enjoy on its own or with salads, white meats and a variety of fish dishes.

**variety :** Chardonnay | 45% Chardonnay 40% Chenin Blanc 15% of the 'winemakers secret'

**winery :** KVV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 13.76 % vol rs : 2.03 g/l pH : 3.47 ta : 5.84 g/l

**type :** White **body :** Medium **wooded**

**pack :** Bottle **closure :** Cork

### **in the vineyard : About the area**

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production. This wine was made from vineyards planted in 6 different areas of origin.

### **Vintage conditions**

Slow ripening conditions resulted in a later than usual start to the 2008 harvest. The cool and wet conditions during the 2007 winter period resulted in small berries with concentrated flavours. Slow ripening ensured slow sugar and phenolic development creating high expectations of the 2008 harvest.

**about the harvest:** Harvest date: End January until end February

**in the cellar :** First bottling date: 18 June 2008

