

Cathedral Cellar Chardonnay 2007

2009 Chardonnay du Monde Awards - Silver Medal

This full bodied, dry white wine has complex citrus, apricot and peach flavours. Toasted almond and butterscotch aromas, due to new barrel fermentation and maturation, are well integrated with the complex fruit.

Serve chilled. Enjoy on its own or with fish and meat dishes with rich creamy sauces, as well as lightly spiced dishes.

variety : Chardonnay | 100% Chardonnay

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.74 % vol rs : 2.50 g/l pH : 3.39 ta : 6.10 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

2009 Chardonnay du Monde Awards - Silver Medal

ageing : Ready to consume now, but will continue to develop for the next 2-3 years.

in the vineyard : Climate: A mild spring and early summer combined with low disease pressure set the stage for a promising season and resulted in healthy grapevines. The ripening period was characterised by intermittent periods of very warm and cool weather. Even though a challenging season for viticulturists and winemakers alike, characteristic wines were crafted showing good balance and fruit.

about the harvest: Harvest date: February
Grapes from specially chosen vineyards were harvested at 24 degrees balling.

in the cellar : The bunches were pressed and the juice fermented and aged in new French oak barrels for 9 months, before being blended and bottled.

