

## KWV Reserve Chardonnay Sauvignon Blanc Chenin Blanc Viognier 2008

This medium-bodied dry white wine, has up-front pineapple, peach, white pear and fig flavours, complemented by vanilla oak nuances. The palate is well balanced, with fresh tropical fruit flavours. The oak maturation characters add richness and complexity to the finish.

The wine is best enjoyed with white meat dishes, pasta and fresh vegetables. The wine will complement flavourful spice dishes.

**variety :** Chardonnay | 45% Chardonnay, 30% Sauvignon Blanc, 15% Chenin Blanc, 10% Viognier

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.29 % vol rs : 2.13 g/l pH : 3.30 ta : 5.85 g/l

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

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

**ageing :** 1 - 3 years of vintage

### in the vineyard : Vineyards

The grapes that are used in this wine hail from 3 different vineyards, each imparting unique characteristics towards the blend. The Chardonnay and Viognier vineyards are situated on the shale hills of Wellington. Both vineyards are trellised on a VSP system and have an east-west row direction. The Chenin Blanc grapes are produced in a combination of fairly young (3 harvests) and very old vineyard (planted 1974). In both cases we strive to achieve vine balance and concentration of grape flavours. The Sauvignon Blanc vineyard is situated in Somerset West, exposed to the cooling breezes from False Bay. These cooler conditions are essential for the retention of the Sauvignon Blanc aroma compounds.

### Vintage conditions

Cool, wet weather during the 2007 winter and excessive rain in the first two months of 2008, led to a later than usual start to the 2008 harvest. This resulted in slow ripening conditions with small berries, concentrated flavours and slow sugar and flavour development. This also led to an ideal distribution between red and white grapes being harvested. 2008 has been an excellent vintage for both red and white wines and wines will continue to develop to their full cellaring potential..

### about the harvest:

Specially chosen grapes of the 4 different varieties, were chosen to deliver strong varietal character.

Harvest date: February

**in the cellar :** The Chardonnay and Viognier grapes were fermented and matured in 500 litre barrels. Only 2nd and 3rd fill barrels were used. The Sauvignon Blanc and Chenin Blanc grapes were picked at full ripeness to provide a rich and complex style. Both varieties were tank fermented to preserve their fruit flavours and freshness. The 4 varieties were blended together to achieve perfect synergy between fruit and oak flavours. The wines were then stabilised and bottled.

Maturation: Chardonnay and Viognier - barrel maturation

Total production: 9 000 litres

Bottling date: 10 September 2008

