

## KWV Reserve Collection Chardonnay 2009

On the nose, the upfront lime, melon, apple, nectarine and roasted almond aromas promise to deliver a flavorful wine. On the palate, the wine is bursting with citrus zest flavors, complemented by minerality characters. The wine displays elegant finesse and balance. The finish is lingering and smooth.

Enjoy on its own or with lemon butter seafood dishes and chicken dishes.

**variety :** Chardonnay | 93% Chardonnay; 7% Semillon

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.80 % vol rs : 2.57 g/l pH : 3.24 ta : 6.11 g/l

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

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

**ageing :** 1 - 3 years from vintage. The wine will age gracefully and flavours will be enhanced by the bottle maturation.

### **in the vineyard : Vineyards**

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. 50% Paarl; 23% Stellenbosch; 11% Elgin; 9% Riebeeck West; 7% Walker Bay.

### **Vintage conditions**

Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterized by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

### **about the harvest:**

**Harvest date:** February

Yield: 8t/ha

**in the cellar :** The juice was barrel fermented with 3 different yeast strains and left for 80 days on lees, combined with the surlie method. No Malolactic fermentation was allowed to preserve maximum fruit and freshness. After extended lees contact the wine was racked, blended and returned to the barrel until stabilization and filtration prior to bottling. 7% tank fermented Semillon was added to the blend to enhance lime, minerality and overall complexity.

Total Production: 45 000litres

Bottling Date: October 2009

