

Golden Kaan Chardonnay 2010

This soft and easy drinking Chardonnay has upfront tropical fruit, fresh lime and minerality aromas, complemented by light vanilla and butterscotch. The palate is smooth with an abundance of fruit flavours, ending with a crisp finish.

Serve on its own or with light meat dishes, grilled fish or salads.

variety : Chardonnay | 100% Chardonnay

winery : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Western Cape

analysis : alc : 13.49 % vol rs : 5.65 g/l pH : 3.58 ta : 5.93 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Cellaring Potential: Enjoy now, but can still be enjoyed 1 year from vintage.

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.

Vintage Conditions

The 2010 harvest will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturists alike. A cold, but late 2009 winter preceded the growing season, providing much needed rest to the vineyards. Above average rainfall was recorded during the growing season, resulting in increased disease pressure and lower vineyard yields. Up until the end of February, the harvest season was characterised by mild weather which created favourable conditions for slow ripening and the development of berry flavours. Grape quality in general was very good, promising a range of excellent wines from the 2010 vintage.

about the harvest: Budding was earlier than expected, which resulted in an early start to the 2010 harvest.

in the cellar : Maturation: 3 months wood maturation

Total production: 210 000litres.

