

## Roodeberg White 2010

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A full bodied wine with an abundance of upfront tropical fruit, melon, guava, and apricot and flavours. These are complemented by a creamy texture and slight of oak characteristics, on both the nose and palate.

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

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**variety :** Chardonnay | 45% Chardonnay, 36% Chenin Blanc, 14% Sauvignon Blanc, 3.5% Viognier, 1% Semillon, 0.5% Grenache Blanc

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol   rs : 3.43 g/l   pH : 3.42   ta : 5.74 g/l

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

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

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**ageing :** Enjoy now, but potential to continue to enjoy 18-24 months 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. This wine was made from vineyards planted in 6 different areas of origin.

### **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: End January to middle of February.