

## Cathedral Cellar Chardonnay 2009

---

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** : 15.09 % vol   **rs** : 2.61 g/l   **pH** : 3.34   **ta** : 5.98 g/l

**type** : White   **wooded**

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

---

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

### **in the vineyard :**

About the area: 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.

Vintage conditions: Cool, wet weather during the 2007 winter and first two months of 2008, lead to a later than usual start to the 2008 harvest. This resulted in slow ripening conditions with small berries, concentrated flavours, slow sugar and phenolic development. It also lead to an ideal distribution between red and white grapes being harvested, allowing winemakers the time to optimally attend to their wines. This is expected to be an excellent vintage.

**about the harvest:** Harvest date: February

**in the cellar :** Barrel fermented with 3 different yeast strains, 80 days extended lees contact combined with sur lie method, no MLF was allowed to preserve maximum fruit and freshness. Wine was then racked, blended and back into barrel until stabilisation and filtration prior to bottling. 60% new barrels, 20% 2nd and 15% 3Rd fill barrels. 5% tank fermented wine was added to blend to enhance complexity.