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Cathedral Cellar Chardonnay 2010

This varietally expressive wine is complex and bursting with stone fruit, pear, cashew nut and nougat aromas. The sweet, juicy fruit are layered on the palate and complemented by a smooth and creamy mouthfeel.

Enjoy on its own or with creamy seafood dishes, creamy pastas and a variety of chicken dishes.



variety : Chardonnay | 100% Chardonnay
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 2.57 g/l **pH :** 3.23 **ta :** 7.19 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

Veritas Wine Awards - Bronze Medal
Old Mutual Trophy Wine Show 2011 - Silver Medal
Concours Mondial 2011 - Gold
Chardonnay du-Monde 2011 - Silver
Decanter 2011 - Gold

ageing : Due to the cool season of the 2009 vintage, wines are elegant, varietally expressive and well structured. This wine will grow in complexity and will benefit from 2 to 3 years' 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. 65% Riebeek West, 25% Stellenbosch, 10% Elgin.

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 characterised 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: March
Yield: 8t/ha

in the cellar : The juice was barrel fermented with 3 different yeast strains and left on the lees, after fermentation, for 80 days. No malolactic fermentation was allowed to preserve maximum fruit flavour and freshness. After the extended lees contact period the wine was racked, blended and returned to the barrel for further maturation. The wine was then stabilised and bottled. 10% tank fermented wine was added to the blend to enhance complexity.

Maturation: Matured for 7 months in 40% new barrels, 30% second and 30% third fill French oak barrels.
Total Vintage Production: 22 000 litres
Bottling Date: October 2009