

KWV Contemporary Collection Chenin Blanc Chardonnay 2010

This medium bodied, well balanced wine is persistently fruity. An abundance of tropical fruit flavours linger on the palate, complemented by vanilla, minerality and lime notes. The wine is soft and generous with a fresh, lingering finish.

Enjoy on its own or with light meals, salads and picnics.

variety : Chenin Blanc | 60% Chenin Blanc; 40% Chardonnay

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.8 % vol rs : 5.16 g/l pH : 3.39 ta : 5.96 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Enjoy now, but can still be enjoyed 18 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.

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. Budding was earlier than expected, which resulted in an early start to the 2010 harvest. 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: Harvest Date: Middle February to end March.

in the cellar : Oak maturation: 30% of Chardonnay portion for 2 months.

