

KWV Reserve Collection Chardonnay 2012

This Chardonnay shows an abundance of stone fruit with subtle undertones of lime and apple. The oak integration is exhibited with the subtle aromas of sweet spice and raw nuts. The palate is focused, creamy and viscous with fresh and zesty elements giving the wine a lingering, persistent and clean finish.

The wine can be savoured on its own or enjoyed alongside pasta, fresh seafood or a variety of chicken dishes.

variety : Chardonnay | 93% Chardonnay; 7% Semillon

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.49 % vol rs : 2.51 g/l pH : 3.22 ta : 6.51 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine can be enjoyed now, but has a cellaring potential of up to four years.

in the vineyard :

Vintage conditions

The winter preceding the 2012 vintage was characterized by far lower than average rainfall. This trend continued into the summer, leaving un-irrigated areas challenged and ultimately resulted in reductions in yield of up to 50% for these vineyards. Irrigated vineyards fared better, but also showed signs of lower soil moisture by way of the reduced berry size and bunch weight. A cooler ripening season with even temperatures led to steady and measured ripening of the grapes. Overall, the smaller berry size and lower yields promise great concentration, good quality and intense colour in the 2012 vintage wines.

in the cellar : Winemaking

The juice was fermented using a combination of indigenous and commercial yeast strains. Only partial (10%) malolactic fermentation was allowed so as to preserve maximum varietal and fruit expression. The wine had extended lees contact for 80 days after fermentation, during which it was stirred regularly. The wine was then racked and placed back into barrel for maturation for another four months. A 10% portion of tank fermented Chardonnay was added to the blend to enhance freshness, minerality and overall complexity.

Maturation

The wine was matured for seven months in 50% second-fill and 50% third-fill French oak barrels. Only second and third-fill barrels were used to allow maximum fruit lift on the wine.

Bottling Date

January 2013

