

Cathedral Cellar Chardonnay 2011

This cool climate Chardonnay is a modern, clean and stylish expression that shows lovely elegant fruit concentration and flavour. Lifted aromas of lime, citrus, orange blossom and white peach are complimented by hints of minerality and subtle cedery oak nuances. The palate is fine and elegant with a crisp and zesty finish.

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 : 13.27 % vol rs : 2.38 g/l pH : 3.08 ta : 6.42 g/l

type : White **wooded**

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

Bronze - Veritas Wine Awards 2012

Gold - Concours Mondial de Bruxelles 2011: Chardonnay 2010

Gold - Decanter World Wine Awards 2011: Chardonnay 2010

Gold - Michelangelo International Wine awards 2009: Chardonnay 2008

Double Gold - Michelangelo International Wine awards 2009: Chardonnay 2007

Gold - Veritas 2008: Chardonnay 2007

ageing : This wine can be enjoyed now or matured in the cellar for up to four years.

in the vineyard : About the region

Grapes for this wine were sourced from various regions: 50% Elgin, 30% Swartland, 15% Walkerbay, 5% Paarl.

The vineyards are predominantly situated in the coastal regions 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

The 2011 harvest in The Western Cape was warmer and dryer than normal, resulting in lower yields, smaller bunches and consequently riper flavours. These seasonal conditions produced sound, fully ripe and healthy grapes, with resultant wines rich, soft and generous in flavour.

about the harvest: Yield: 4 - 7 t/ha

in the cellar : The juice was fermented with a combination of indigenous and commercial yeast strains. Only partial (10%) malolactic fermentation was allowed to preserve maximum varietal and fruit expression. The wine was left on extended lees contact for 80 days, after fermentation, and stirred regularly during this period. Thereafter the wine was racked and placed back into barrel for maturation six months. The blend received 5% tank fermented Chardonnay to enhance freshness, minerality and overall complexity.