

## KWV Cathedral Cellar Chardonnay 2012

This Chardonnay is modern, clean and stylish. Aromas of citrus, white peach and nectarine compliment the fruit concentration and flavour on the palate. The wine shows creamy undertones and subtle oak nuances, which is testimony of the well-integrated use of oak. The palate is fine, restrained with a crisp and zesty finish.

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

**variety :** Chardonnay | 100% Chardonnay

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol    rs : 3.08 g/l    pH : 3.17    ta : 6.93 g/l

**type :** White    **style :** Dry    **taste :** Fruity    **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 :** Enjoy now or cellar for up to four years.

**in the vineyard :** The winter preceding the 2012 vintage was characterized by far lower than average rainfall. This trend continued into the summer, resulting in vineyards showing 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.

31% Elgin, 23.5% Paarl, 22% Riebeeck Valley, 18.5% Stellenbosch, 5% Walker Bay

**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 further maturation over six months. A 7% portion of tank-fermented Chardonnay was added to the blend to enhance freshness, minerality and the overall complexity of the wine.

This wine was matured in 50% new, 25% second-fill and 25% third-fill French Oak barrels for nine months.