

## KWV Reserve Collection Chardonnay 2010

A fresh and lively wine with citrus, lime and orange blossom. Subtle, integrated oak supports the fruit with beautiful toasted nuances. The palate is concentrated and well balanced with hints of minerality. The wine is clean, crisp and refreshing with a lingering aftertaste.

Enjoy on its own or with lemon butter seafood and chicken dishes.

**variety :** Chardonnay | 93% Chardonnay; 7% Semillon

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 2.16 g/l pH : 3.20 ta : 6.62 g/l

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

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

**ageing :** 1 - 3 years from vintage. This wine will age gracefully and flavours will be enhanced by the 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. 38% Stellenbosch, 38% Riebeek West, 24% Paarl.

### 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:** February

Yield: 8t/ha

### in the cellar : Winemaking

The juice was barrel fermented with 3 different yeast strains and left for 80 days on lees, combined with the sur lie method. No malolactic fermentation was allowed to preserve maximum fruit and freshness. After extended lees contact the wine was racked, blended and returned to the barrel until stabilisation and filtration prior to bottling. 24% tank fermented Chardonnay was added to the blend to enhance freshness, minerality and overall complexity..

**Maturation:** Seven months in 50% second and 50% third fill French oak barrels to allow maximum fruit lift.

**Total Production:** 8 100 bottles

**Bottling Date:** December 2010

