

## KWV Cathedral Cellar Chardonnay 2013

Upfront aromas of limes and golden delicious apples, complemented by hints of toasted bread, raw cashew nuts and short bread, are well integrated with the subtle nuances of oak and creamy flavours. The judicious use of oak ensures a restrained, fine and crisp palate with a zesty finish.

Enjoy this wine on its own, with fresh seafood, 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 : 13.78 % vol   rs : 2.58 g/l   pH : 3.21   ta : 7.27 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**ageing :** Enjoy now or cellar for up to four years.

### **in the vineyard : Vineyards**

Swartland 38.4%, Elgin 35.8%, Walker Bay 15.2%, Stellenbosch 10.6%

### **Vintage conditions**

The winter preceding the 2013 vintage was characterized by numerous cold spells and good, saturating rains, which ensured strong, even budding and replenished soil moisture. With the arrival of spring, cool to moderate temperatures reduced vigour and encouraged higher quality in the grapes. Slower, consistent growth persisted through the early summer thanks to dryer conditions that kept diseases at bay. The uncharacteristic, supplementary rainfall during mid to late summer raised soil moisture levels and slightly extended the vintage and ripening period. Overall, the season delivered fruit with concentration, structure and flavour.

### **in the cellar :**

The juice was fermented with a combination of indigenous and commercial yeast strains. Only partial (10%) malolactic fermentation to preserve maximum varietal and fruit expression was allowed. 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.

### **Maturation**

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

