

## Cathedral Cellar Chardonnay 2001

Ripe fruit and oak flavours integrating well with complex citrus, pear, peach and woody flavours that add depth and dimension. A creamy texture, which holds its fruitiness through to the finish, ending on a clean, crisp note.

Serving suggestion: Good with highly flavoured fish and shellfish dishes. Also roast chicken, veal and pork.

**variety :** Chardonnay | Chardonnay

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 2.5 g/l   pH : 3.5   ta : 5.7 g/l

**type :** White

**ageing :** May be kept for 12 to 18 months.

**in the vineyard :** Climate: Mediterranean - The summers are moderate and dry with a cool afternoon breeze from the Atlantic Ocean. The winters are wet and cold with an average rainfall of about 600 - 800 mm per year.

Soil: Gravelly, well-drained soils, as well as alluvial soils along the riverbanks.

**about the harvest:** Grapes from a specially selected vineyard were harvested at 23Å° Balling.

**in the cellar :** The bunches were pressed in a bag press and the juice fermented and aged in new French oak barrels for 8 months, before being stabilised and bottled.

