

## KWV Chardonnay 2002

A subtly oaked Chardonnay to preserve the rich, focused tropical fruit and citrus flavours. The components merge into a complexity that endures long after the sating-smooth finish.  
Serving suggestion: Smoked salmon, oysters, grilled fish, veal and small game birds.

**variety :** Chardonnay | Chardonnay

**winery :** KWV Classic Collection

**winemaker :**

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol rs : 5.7 g/l pH : 3.5 ta : 5.4 g/l

Michelangelo International Wine Awards 2003 - Silver

**in the vineyard :** Climate: Mediterranean climate with moderate summers and wet winters. Rainfall of approximately 600mm of rain annually.  
Soil: Gravelly soils – rich alluvial soils along the river

**in the cellar :** Fermented and matured in French oak for 3 months. Batonnaged once every 2 weeks, before being stabilized and bottled.

