

Cathedral Cellar Chardonnay/Semillon 2002

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.

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

variety : Chardonnay | Chardonnay, Semillon

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.6 ta : 5.6 g/l

type : White **wooded**

ageing : May be kept for 12 to 18 months.

in the vineyard : Climate: Mediterranean " With summers are moderate and dry with cool afternoon breeze from the Atlantic Ocean. The winters are wet and cold with an average rainfall of about 600-800mm 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 23° 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 stabilized and bottled.

