

KWV Reserve Chardonnay 2002

Ripe citric and oak flavours integrating well with complex, 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

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

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

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: Vineyards are situated on approximately 80cm deep gravely/sandy soils with under laying clay. These duplex soils contributes to balanced growth and the under laying clay acts as a water reservoir.

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

in the cellar : The bunches were pressed in a bag press and the juice fermented and aged in new French oak barrels for 6 months, before being stabilised and bottled.

