



CATHEDRAL CELLAR

Chardonnay | 2017

WINE OF ORIGIN:
Western Cape

VINEYARDS:
100% Elgin

VINTAGE CONDITIONS:

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in variety harvest order, wine quality looks fabulous.

WINEMAKING:

The juice was fermented with a combination of yeast strains, 40% of which was indigenous and 60% commercial. No malolactic fermentation was permitted so as to preserve maximum varietal and fruit expression. 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 4% portion of tank-fermented Chardonnay was added to the blend to enhance freshness, minerality and the overall complexity of the wine.

WINE DESCRIPTION:

Showing a prominent nose of butterscotch, pineapple and ripe mango with secondary aromas of orange blossom and lime, this Chardonnay is well balanced and integrated. It reveals subtle nuances of oak on the palate, with a creamy, textured mouthfeel. This is a wonderful food wine: crisp and well-rounded in the finish.

MATURATION:

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

SERVING SUGGESTION:

Enjoy this wine on its own. It can also be successfully paired with dishes like roast chicken and mushroom risotto.

CELLARING POTENTIAL:

Enjoy now or cellar for up to four years.

WINE ANALYSIS:

Alcohol: 13.4 % v/v • pH: 3.12 • Total acidity: 6.45 g/l • Residual sugar: 2.21 g/l

BEST PRODUCER VERITAS | 2011 | 2012 | 2013 | 2014 | 2015

BEST PRODUCER OLD MUTUAL TROPHY WINE SHOW 2012 | 2014 | 2015

*The highest ranked South African Wine Brand featured in the Drinks International Top 50 World's Most Admired Wine Brands 2016.



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