



PREMIUM WINES

PREMIUM RANGE

KFK CHARDONNAY



PACKAGING

Empty Bottle Weight (grams): 664g
Bottle Size: BN441 (750ml)
Case Weight (kg): 8.84kg
Case Size (6x750ml): 192 x 268 x 315mm
Number of Layers (per Pallet): 6
Number of Cases per Layer: 15
Number of Cases per Pallet: 90
Pallet Weight (kg): 817.6kg
Pallet Volume (litres): 405L
Minimum Purchase Quantity: 1 Pallet

TASTING NOTES

Elegant, soft citrus and lime; wood component fully integrated yet not overpowering; 12 months lees contact, lingering with perfect mid-palate.

HARVEST

Date of Harvest: Mid February
Type of Harvest: Cool morning hand harvest

BLEND INFORMATION

100% Chardonnay

TECHNICAL ANALYSIS

Alcohol: 13.0%
pH: 3.21
Total Acidity: 6.7 g/l
Sugar Rate: 0 - 5 g/l

VINEYARD

Different climate zones are used to ensure a wide selection of quality grapes. Firstly, the south-easterly slopes on the Tygerberg Hills, Durbanville and the south-westerly slopes of Devon Valley, Stellenbosch are both characterized with high clay content soils resulting in excellent water retention. The cool breeze from the cold Atlantic Ocean also ensures healthy grapes. The northern facing slope on the Helderberg basin in the Somerset West region ensures excellent sun exposure and fertile soil to enable stable growing conditions.

VINIFICATION

In the cool early morning the grapes are hand harvested. Grapes from specific sites are fermented in separate stainless steel tanks. Each tank goes through a cold soaking process for 6-12 hours to receive optimal skin contact after which the skins are pressed gently in pneumatic press. Free flow juice and press juice are kept separate and left over night for settling after which it is racked and inoculated with selected yeast strains. Fermentation will take place between 11-13 degrees Celsius until the process is complete. A few weeks or months of lees contact is given before wine is bottled.

