

## Cathedral Cellar Merlot 2000

Dark garnet red in the glass. Intriguing coffee and cherry flavours that are well complimented by the spiciness of the cedarwood. Firm, round tannins leads to an interesting finish. Cellaring should give it softer edges.

Complements most red meats: Fillet steak, beef sirloin, rack of ribs, casseroles, pecking duck.

**variety :** Merlot | 100% Merlot

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : Dry g/l pH : 3.45 ta : 5.9 g/l

**type :** Red **style :** Dry **wooded**

**pack :** Bottle

**in the vineyard :** Climate: Mediterranean " The summers are moderate and dry, with cold and wet winters. The rainfall is approximately 600 " 700 mm per annum.  
Soil: Deep red Hutton, Clovelly

**about the harvest:** Grapes were harvested at full ripe stage of 24° B.

**in the cellar :** The must was inoculated with a pure yeast strain and fermented on the skins until dry. Fermentation took place in stainless steel tanks at temperatures of 28 " 32 ° C after which the juice was pressed and allowed to undergo malolactic fermentation. The wine was then aged in oak barrels for 26 months before being blended and bottled.

