

## Cathedral Cellar Shiraz 2001

International Wine and Spirit Competition (IWSC) 2006 - Silver

International Wine Challenge 2005 - Seal of Approval

This wine has a deep cherry-red colour with a spicy, peppery nose, dominated by oak, plummy fruit and smokey leather nuances. The distinctive cigarbox, spicy and ripe fruit flavours give character to this rich, broad wine. Sturdy tannins and acid are present. This wine has good structure for ageing.

Flavoured dishes such as venison, beef, lamb and duck

**variety :** Shiraz | 100% Shiraz

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : Dry g/l    pH : 3.6    ta : 5.8 g/l

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

**pack :** Bottle

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**in the vineyard :** Climate: Mediterranean  $\hat{=}$   $\hat{=}$  600mm rain annually with moderate dry summer days and a cool breeze from the Atlantic Ocean in the afternoons.

Soil: Table Mountain sandstone, granite and Malmesbury shale. Sandy topsoil and clay subsoil.

**in the cellar :** Grapes were specially selected from the Stellenbosch region. The must was fermented on the skins until dry. After malolactic fermentation, 50% of the wine was matured in American oak barrels and the rest in French oak barrels for 24 months, before being bottled.

