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Cathedral Cellar Sauvignon Blanc 2004



International Wine Challenge 2005 - Seal of Approval
A highly aromatic Sauvignon Blanc. The upfront bouquet has a wealth of green figs, green peppers, nettles and herbs. The palate is dry and shows lively attack with the assertive acid neatly balanced by masses of fruit. Long, penetrating finish.

Seafood casserole, mussels, grilled chicken kebabs, Tagliatelli with creamy mushroom sauce or asparagus quiche.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 12.5 % vol **rs :** 1.94 g/l **pH :** 3.3 **ta :** 6.83 g/l
type : White
pack : Bottle

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in the vineyard : Climate: Mediterranean - With vineyards situated against slopes with a cool breeze from the Atlantic Ocean. The winters are wet and cold with 800 mm of rain per year.
Soil: Sandy soils
Trellising: Hedged (Perold system).

about the harvest: Grapes from selected vineyards in the Western Cape region were harvested at 22.5Â° Balling for maximum flavour.

in the cellar : After 36 hours of skin contact the juice was fermented at 10 - 12Â°C until dry. The wine was left on the lees for 3 months before being filtered and bottled.