

## Cathedral Cellar Cabernet Sauvignon 2002

Michelangelo Awards 2006 - Gold Medal

Veritas 2005 - Silver

Dark, ripe and intense with a firm tannic backbone and plenty of black-berry, plum and spicy currant flavours, picking up cedary spice, oak and tobacco notes. Complex and concentrated, but still a bit reined-in.

Definitely red meat, preferably roast beef, well-hung game, goose or duck. Mature cheddar cheese too.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : Dry g/l   pH : 3.5   ta : 6.5 g/l

**type :** Red   **wooded**

**pack :** Bottle

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**ageing :** Best from 2002 through to 2008.

**in the vineyard :** Climate: Mediterranean " The summers are moderate and dry, with cold and wet winters. The rainfall is approximately 600 " 800 mm per annum.

Soil: Deep red Hutton and Clovelly soils

**about the harvest:** Specially selected grapes were harvested at full ripeness of 24.5° Balling.

**in the cellar :** The must was inoculated with a pure yeast strain and fermented dry on the skins at a temperature of 28 - 32°C. It was matured in new 300L oak barrels for 26 months before being blended and bottled.

