wine.co.za
easiest way to buy wine

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

Michelangelo Awards 2006 - Gold Medal
Veritas 2005 - Silver

ageing : Best from 2002 through to 2008.

in the vineyard : Climate: Mediterranean â€“ The summers are moderate and dry, with cold and wet winters. The rainfall is approximately 600 â€“ 800 mm per annum.
Soil: Deep red Hutton and Clovelly soils

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

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