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Cathedral Cellar Merlot 2002



International Wine and Spirit Competition (IWSC) 2006 - Silver
Intense red colour. Interesting spiciness complemented by the intriguing coffee and cherry flavours. Soft hints of Cederwood. Firm, round tannins leads to an interesting finish. Cellaring should give it softer edges.

Red meats like Fillet steak, rack of ribs and will also go well with interesting casseroles and specially made home made stews.

variety : Merlot | 100% Merlot
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.31 g/l **pH :** 3.4 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle

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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
Trellising: Hedged.
Yield: 6 - 8 tons/ha

about the harvest: Grapes were harvested at full ripe stage of 24Â° Balling.

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 - 32Â°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.