

Cathedral Cellar Triptych 2001

This delicious award-winning blend of Cabernet Sauvignon, Merlot and Shiraz was all the dimensions of a beautifully crafted wine. There's fruit a plenty from cherry and plum to cassis which is still shrouded in new cedary oak with supple ripe tannins. It is remarkably elegant despite its richness the tannic strength to age.

The best deserves the best. Sirloin, T-bone, entrecote or saddle of venison or ripe Brie.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Shiraz, Merlot

winery : KVV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : Dry g/l pH : 3.6 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

in the vineyard : **Climate:** Mediterranean - Some vineyards as near as 8 km from the Atlantic Ocean. Summers are warm and dry with a cool breeze sometimes in the afternoons. The winters are wet and cold with an average rainfall of approximately 600 - 800 mm per year.

Soil: From deep red, fertile soils near Stellenbosch to gravelly and decomposed soils.

Trellising: Hedged (Perold system)

Yield: 4 - 6 tons / ha

about the harvest: Cabernet Sauvignon, Merlot and Shiraz are harvested at 24.5° Balling.

in the cellar : Fermented with a pure yeast strain on the skins, until dry. Maceration on the skins is allowed before pressing. After malolactic fermentation it is separately matured in 300L new French oak barrels for 26 months before it is blended and bottled. Further ageing takes place in the bottle.

