

## Cathedral Cellar Cabernet Sauvignon 2003

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** : 13.67 % vol **rs** : Dry (1.94) g/l **pH** : 3.52 **ta** : 5.94 g/l

**type** : Red **wooded**

**pack** : Bottle **closure** : Cork

**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.

