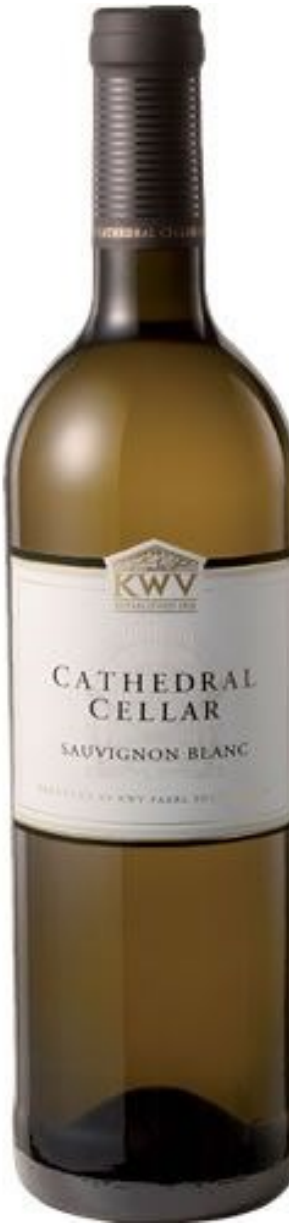
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Cathedral Cellar Sauvignon Blanc 2006

This is a very aromatic, full bodied dry white wine. The upfront bouquet has a wealth of green figs, green peppers, nettles and herbs. The palate is dry with the assertive acid neatly balanced by masses of fruit. It has a long, penetrating finish.

Serve chilled with richly flavoured fish, seafood and chicken dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 13.14 % vol **rs :** 3.33 g/l **pH :** 3.41 **ta :** 6.20 g/l
type : White
pack : Bottle **closure :** Cork

in the vineyard : Climate: Mediterranean - With vineyards situated against slopes with a cool breeze from the Atlantic Ocean. The winters are wet and cold with 800 mm of rain per year.
The grapes originate from two different vineyard sites. Even though they differ vastly in terms of soil, topography and location they both have one thing in common: exceptionally cool growing conditions. One vineyard is planted in the face of the cool on-shore West Coast breeze and the other looks down on False Bay. Even though 2006 could be considered a warm and windy vintage, the value of optimal site selection proved its worth for these Sauvignon Blanc vineyards. The flavour profile of the grapes developed as expected and resulted in typical concentrated Sauvignon Blanc flavours.

2006 Vintage
Exceptional quality wines were generally made from the 2006 harvest. It was warm to very warm with dry periods during ripening and harvest. The growing season was windy. The vigor of the vineyards was impaired and bunch and berry size was reduced. This favoured the production of top quality wines with concentrated flavours.

about the harvest: Grapes were harvested at 23 Â° balling.