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Cathedral Cellar Sauvignon Blanc 2008

This medium bodied wine has granadilla, fig, herbaceous and steely flavours. It ends on a crisp clean note with a lingering passion fruit aftertaste.

Enjoy on its own or with salads and light, fragrant dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 12.97 % vol **rs :** 1.60 g/l **pH :** 3.28 **ta :** 6.3 g/l
type : White **body :** Medium **taste :** Herbaceous
pack : Bottle **closure :** Cork

ageing : Cellaring potential of 3 years.

in the vineyard : **About the area**
This wine was made from vineyards planted in 5 different areas, each chosen for their unique, cool nature, an aspect which is desirable for flavour retention in the Sauvignon Blanc grapes. Four of these vineyards are situated in close proximity to both the Indian and Atlantic ocean.

Vintage conditions
Slow ripening conditions resulted in a later than usual start to the 2008 harvest. The cool and wet conditions during the 2007 winter period resulted in small berries with concentrated flavours. Slow ripening ensured slow sugar and phenolic development creating high expectations of the 2008 harvest.

about the harvest: Grapes from different areas were harvested at different sugar levels to ensure a complex flavour profile.
Harvest date: End of January to mid February.

in the cellar : Grapes were pressed in, a first of its kind, reductive press and left to settle. Combinations of selected yeast strains were used to ferment the juice to wine. A fraction of the juice was barrel fermented. Wines were kept on lees for 45 days before being blended, stabilised and fined.