

Cathedral Cellar Pinotage 2005

Well integrated cherry, red currant and plum fruit with soft tannins. Spice, smokiness and vanilla from the oak barrels contribute to a flavour experience.

Serve with roasted meat and game dishes.

variety : Pinotage | 100% Pinotage

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.56 % vol rs : 2.81 g/l pH : 3.53 ta : 6.03 g/l

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

pack : Bottle **closure :** Cork

ageing : Cellaring potential of 3 - 5 years.

in the vineyard :

The vineyards are predominantly situated in the coastal areas of the Western Cape. The climate can be described as Mediterranean. Within these areas the vineyards are planted in different soils on varying slopes and this adds to the complexity of fruit.

Climate: This was among the trickiest of Cape vintages. It was hot and exceptionally dry. Grape ripening was early by 2 - 3 weeks and often uneven, compounding uneven spring budburst. Exceptionally small berries resulted in concentrated flavours and promising colours.

about the harvest: Harvest date: Middle of February to end of March.

Specially chosen Pinotage grapes were harvested at optimal ripeness.

in the cellar : Once crushed, the juice were fermented at a temperature of 26 - 28°C. After alcoholic fermentation the wine underwent malolactic fermentation. Thereafter it was filtered and matured in new 300 litre French oak barrels for 17 - 21 months before blending and bottling.

