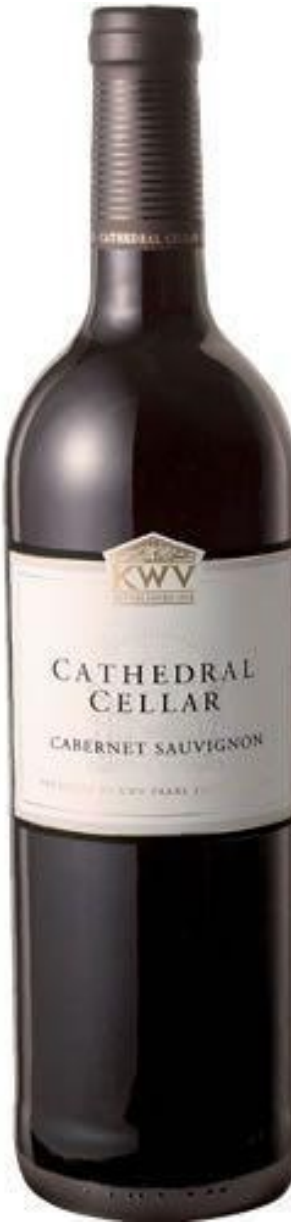
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Cathedral Cellar Cabernet Sauvignon 2006

This full bodied wine has typical cassis flavours complimented by hints of eucalyptus and spice. The smoky oak characters are well balanced with the abundance of berry aromas.

Serve with roasted or grilled red meats with rich sauces.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.69 g/l **pH :** 3.51 **ta :** 6.14 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : The wine has cellaring potential of about 7-8 years.

in the vineyard :
South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

Climate: Exceptional quality wines were made from the 2006 harvest. It was warm to very warm with dry periods during ripening and harvest. The growing season was windy which impaired vineyard growth resulting in smaller bunches and berries. This favored the production of top quality wines with concentrated flavours.

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

Specially chosen Cabernet Sauvignon grapes were harvested fully ripe from chosen areas.

in the cellar : The grapes were crushed and fermented on the skins at a temperature of 25 – 28° C. The wine was then matured in new 300 litre oak barrels for 24 months before being blended and bottled.