

## Cathedral Cellar Shiraz 2006

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A full bodied red wine with a combination of raspberry, cherry, plum and spice. The typical Shiraz flavours are complimented by eucalyptus, vanilla, cedar and smoky aromas.

Serve with roasted or grilled red meats with rich sauces.

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**variety :** Shiraz | 100% Shiraz

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.29 % vol    rs : 2.82 g/l    pH : 3.42    ta : 5.92 g/l

**type :** Red    **style :** Dry    **wooded**

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

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2009 Decanter World Wine Awards - Gold Medal

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

**in the vineyard :**

**About the area**

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.

**Vintage conditions**

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:**

Specially chosen Shiraz grapes were harvested at optimal ripeness.

Harvest date: Mid February to end March.

**in the cellar :** The grapes were crushed and the juice fermented on the skins until dry. After malolactic fermentation, 50 % of the wine was matured in American oak barrels and the other 50% in French 300 liter oak barrels for 24 months. The wine was then blended and bottled.

First bottling date: 08 February 2008

