

Cathedral Cellar Triptych 2005

This elegant, full bodied red wine is rich with ripe fruit and berry aromas. The flavours are complemented by smoky aromas and spice, due to the long maturation period in oak.

Serve with roasted and grilled red meats.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Shiraz, Merlot

winery : KVV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.35 g/l pH : 3.36 ta : 6.49 g/l

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

pack : Bottle **closure :** Cork

ageing : Cellaring potential of 7 - 8 years.

in the vineyard : **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: February to the middle of March.

Three noble grape varieties were harvested at an optimal ripeness of 24.5 degrees balling.

in the cellar : The different varieties were crushed separately and fermented on the skins until dry. After malolactic fermentation each of the wines was matured in 300 litre new French oak barrels for 26 months. The wines were then blended and bottled.