

## Cathedral Cellar Triptych 2007

This complex red wine boasts an abundance of black berry fruit, complimented by toffee, spice, tobacco leaf and a hint of eucalyptus. On the palate the wine is complex and diverse with a velvety structure and excellent balance. Fruit and oak nuances linger on the persistent aftertaste.

Enjoy on its own or with a lamb, oxtail or ostrich dishes as well as creamy pastas and sauces.

**variety :** Cabernet Sauvignon | 61% Cabernet Sauvignon, 22% Shiraz, 13% Petit Verdot, 4% Cabernet Franc

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : 2.3 g/l pH : 3.46 ta : 5.64 g/l

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

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

**ageing :** This wine can be enjoyed immediately or cellared for up to 6-8 years.

**in the vineyard :** A mild spring and early summer combined with low disease pressure set the stage for a promising season and resulted in healthy grape vines. The ripening period was characterized by intermittent periods of warm and cool weather. Characteristic wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

**about the harvest:** Harvest date: March to beginning of April.

**in the cellar :** Grapes were harvested at optimal ripeness. After de-stem, the grapes were cold soaked for 4 days to extract more fruit and enhance colour. After this period the wine was inoculated with specially selected yeast strains and fermented for 7 days until dry. Free run juice was racked to barrel where it underwent malolatic fermentation. The wine was then racked from the lees and returned to the barrel for maturation.

**Maturation:**

Cabernet Sauvignon in combination of new 300 + 500 litre French oak barrels for 15 months. Shiraz was matured in American oak for 15 months. Cabernet Franc was matured in new French oak barrels for 24 months. Petit Verdot was in 2nd fill French Oak barrels for 15 months.

