

Cathedral Cellar Pinotage 2007

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

Enjoy on its own or with game and spicy dishes.

variety : Pinotage | 100% Pinotage

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.53 g/l pH : 3.51 ta : 5.76 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed immediately or cellared for up to 4 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: End January to Mid - February

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 malolactic fermentation. The wine was then racked from the lees and returned to the barrel for maturation.

Maturation:

Combination of 300 litre new French Oak and American barrels for 14 months.

