wine.co.za
easiest way to buy wine

Cathedral Cellar Chenin Blanc 2009

With it's enticing green, tinged colour the wine delivers orange blossom, guava, citrus and butterscotch on the nose. On the creamy palate, citrus and melon flavours linger in the mouth complimented by nougat, light almond and integrated cedar notes. Well balanced and textured ensures pure enjoyment of this great wine.

Enjoy on its own or with creamy pasta dishes, grilled line fish, a variety of cheeses and veal.

variety : Chenin Blanc | 100% Chenin Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.1 % vol **rs :** 3.3 g/l **pH :** 3.47 **ta :** 6.1 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

Concours Mondial 2011 - Silver Medal
Michelangelo CCL International Wine Awards 2010: Silver Medal
SA National Young wine Show 2009 - Gold Medal
Paarl Regional Young wine Show - Best in Class, Wooded Chenin Blanc

ageing : 2-4 years

in the vineyard : Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring ripening of grapes. The period was characterised by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

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.

about the harvest: Harvest date: March

in the cellar : The grapes were de-stemmed and pressed and only the free run juice was used to make this wine. After settling, the wine was inoculated with two specially selected yeast strains, one to develop aromatic capabilities and the other to develop mouth feel. Half-way through fermentation the wine was moved to barrels, where it completed alcoholic fermentation.

The barrels added additional dimension and fullness to the wine, without diminishing the abundance of fruit. The wine was left on leis for 75 days and badinaged twice a week for first 50 days. The wine was then racked, filtered and bottled. Every step in the production process was done under reductive circumstances to retain fruit flavour.