

## Golden Kaan Cathedral Cellar Cabernet Sauvignon 2007

### Wine description

This full bodied red wine has ripe blackberry and plum fruit flavours, complemented by mint, spice and blackpepper aromas. The wine exhibits well structured tannins which are soft and smooth and harmoniously balanced with fruit and oak.

### Winemaker's comment

This wine reflects the vintage conditions with the promise of more vibrant and prominent fruit flavours.

Serve with roast poultry, beef and game dishes, complemented by rich, flavourful sauces.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.38 g/l pH : 3.5 ta : 6.0 g/l

type : Red body : Full wooded

pack : Bottle closure : Cork

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

### in the vineyard : Vineyards

Stellenbosch and Paarl

### Vintage conditions

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 characterised by intermittent periods of warm and cool weather.

Despite a challenging season for viticulturists and winemakers alike, characteristic wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

about the harvest: Grapes were harvested at optimal ripeness

Yield: 5.6t/ha

Harvest date: Middle of February to end of March

### in the cellar : Winemaking

After destemming, 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: 300 litre new French oak barrels for 14 months.

Total vintage production: 170 000 litres

Bottling date: September 2008.

