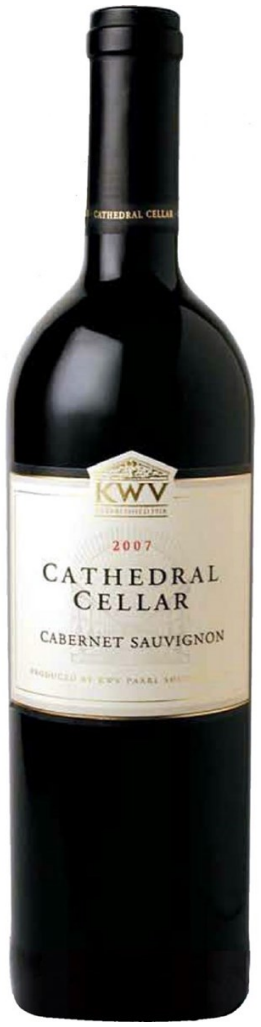
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Cathedral Cellar Cabernet Sauvignon 2007

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.

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



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.38 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

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

in the vineyard :
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.

Climate: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: Harvest date: Middle of February to end of March.

in the cellar : Grapes were harvested at optimal ripeness. 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 malolatic fermentation. The wine was then racked from the lees and returned to the barrel for maturation.