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Cathedral Cellar Sauvignon Blanc 2010

This medium bodied wine has granadilla, fig, herbaceous and steely flavours. It ends on a crisp clean note with a lingering passion fruit aftertaste.

Enjoy on its own or with salads, seafood and light fragrant dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 13.31 % vol **rs :** 2.54 g/l **pH :** 3.42 **ta :** 6.8 g/l
type : White **style :** Dry **body :** Medium **taste :** Herbaceous
pack : Bottle **closure :** Cork

Concours Mondial 2011 - Silver Medal
Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Cellaring potential now or up to 18 months from vintage.

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: February.

in the cellar : From the intake of grapes the whole wine making process was reductive to retain maximum flavour. Crushing was slow and gentle, to cool down mash as much as possible and to prevent oxidation of juice. 7 hour skin contact was allowed, until total acidity reached a desired level. The grapes were presses and cold settled for 48 hours followed by careful racking to fermentation tank.

Fermentation of the first 3% alcohol was done at 16-18° C to promote thole (gooseberry, pineapple, guava flavours) conversion in wine. Further fermentation was done at 12-13° to preserve fermentation fruit flavours. Wine spent 50 days on fermentation lees, stirred up once a week to enhance the mouth feel of wine. The wine was then racked, filtered and stabilized for bottling.