

## KWV Cathedral Cellar Cabernet Sauvignon 2009

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A full bodied wine with an explosion of cassis aromas, black cherry and plum complemented by a touch of cedar and spice. The palate is fruity and generous with velvety tannins, good structure and balance. The aftertaste is long and fruity.

More attention is given to this brand from vintage to vintage. Our focus is on maturation to produce fresher, more elegant wines that display typical varietal characteristics.

Enjoy on its own or with beef and game roasts with rich flavourful sauces.

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**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 13.66 % vol   rs : 2.67 g/l   pH : 3.42   ta : 6.40 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

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**ageing :** Wine can be enjoyed immediately or cellared for up to 6 - 8 years.

**in the vineyard :** The grapes for this wine are sourced from Stellenbosch, Grabouw, Somerset West, Darling en Wellington. Individual vineyards were selected based on their consistent quality over many vintages. KWV works closely with each of the vineyard managers to ensure that the desired balance between the soil, vine canopy and yield is achieved. Further to achieving balanced vines, our viticulturists aim to achieve the desired levels of sunlight into the vine canopy in order to ensure flavour and phenolic development.

**about the harvest:** Grapes were harvested at optimal ripeness.

Harvest date: Middle of February to end of March.

**in the cellar :** 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.

Maturation: New 300 litre French oak barrels for 16 months.

Bottling date: December 2010.