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KWV Cathedral Cellar Shiraz 2009

Intense velvet red, this wine displays upfront red berries with touches of spice. On the palate, the wine is concentrated with generous fruit and a soft structure with integrated, savory tannins. The wine has a fresh, clean and lingering finish.

Winemaker's comment
Our winemaking philosophy is to produce a Shiraz that is clean and fresh, and exhibits unique characteristics of South African Shiraz. We believe that we have produced a wine that is soft, integrated and elegant with clean and fresh flavours and restraint.

Enjoy on its own with meat and game dishes or pepper and buchu steak.

variety : Shiraz | 100% Shiraz
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.79 % vol **rs :** 2.97 g/l **pH :** 3.45 **ta :** 6.64 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2009 Decanter World Wine Awards - Gold Medal

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

in the vineyard : Vineyards
The grapes for this wine come from selected vineyards in the Stellenbosch, Botriver and Paarl regions. In Stellenbosch the vineyards are situated in cooler localities with unobstructed views to False Bay. Apart from the great view this also means that the vineyards are exposed to the cooling afternoon sea breezes. The selected vineyard in Paarl is grown as a bush vine. Apart from small and very concentrated berries, the desirable fruit to foliage balance of this is vineyard has yielded fruit of unsurpassed quality over the past 10 years. The soils in the above-mentioned vineyards are of shale and granite origin.

Vintage conditions
Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterized 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 harvest: Grapes were harvested at optimal ripeness - March to beginning of April.

in the cellar : After de–stemming, the grapes were cold soaked for 4 days to extract more fruit and enhance the 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
Combination of new 300 litre French and American oak; matured for 16 months.

Bottling date
December 2010