

KWV Cathedral Cellar Pinotage 2009

This ruby red, full bodied wine is rich with ripe plums, red berry fruit, banana and violets. These flavours are complemented by vanilla, chocolate and butterscotch from oak maturation. The tannins are well integrated and soft with a smooth and lingering finish.

Enjoy on its own or with game and spicy dishes.

variety : Pinotage | 100% Pinotage

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.85 % vol rs : 2.58 g/l pH : 3.42 ta : 6.16 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : This wine can be enjoyed immediately or cellared for up to 3 - 5 years.

in the vineyard : Vineyards

These vineyards are situated in the Simonsberg area close to Stellenbosch. The southern facing soils are deep with an excellent water-holding capacity. This ensures close to perfect soil moisture availability for the dry-farmed bushvines. This area is renowned for its Pinotage wines as the combination of the resilient Pinotage grape, well-suited soils and the Mediterranean climate seamlessly combine to yield grapes with a very high quality potential.

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 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 harvest: Yield: 5.6t/ha

Harvest date: February to March.

in the cellar : Wine making

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

A combination of 300 litre new French oak and American oak barrels for 14 months.

Bottling date 10 December 2010.