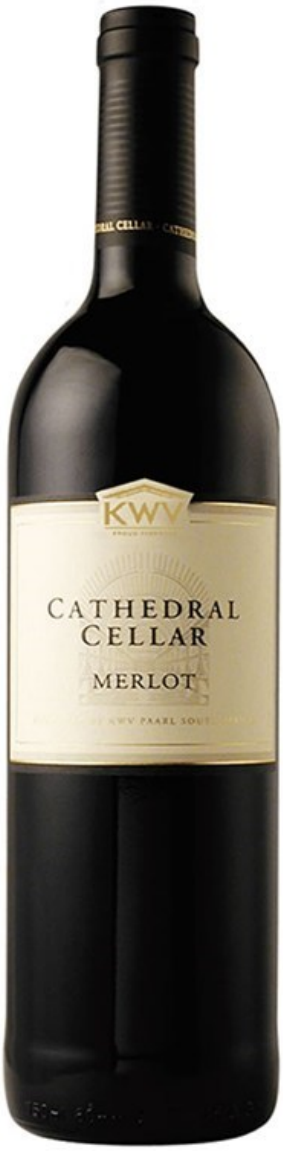
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KWV Cathedral Cellar Merlot 2009

Wine description Attractive, juicy raspberry fruit combines with savoury and herbal tones to create a well rounded wine. On the palate the wine is soft with integrated oak and velvety tannins with hints of smokiness. The aftertaste is lingering and fruity.

Serve with roasted and grilled red meats.



variety : Merlot | 100% Merlot
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin :
analysis : **alc :** 14.95 % vol **rs :** 3.08 g/l **pH :** 3.42 **ta :** 6.44 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine can be enjoyed immediately or cellared for up to 4 - 6 years.

in the vineyard : Vineyards
The grapes for this wine come from four different vineyards in the Stellenbosch region with altitudes varying from 50m to 560m. The unique character of each vineyard contributes to the quality of this wine. All these vineyards are trellised and meticulous foliage management ensures the optimal yield per vine as well as sufficient sunlight exposure of the grapes; both of which are critically important for Merlot fruit quality. Closer to harvest the grapes are tasted on a regular basis to assess flavour development. Harvesting will only commence once the desired flavours are achieved.

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 - 8 t/ha.
Grapes were harvested at optimal ripeness.
Harvest date: Middle February to end 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 further maturation. After maturation the wine was blended, filtered and then bottled.

Maturation: In new 300 litre French oak barrels for 16 months.

Bottling date: December 2010.