

KWV Cathedral Cellar Triptych 2009

One of our best Triptych blends, demonstrating our evolution in producing fine, elegant wines. Cooler temperatures during the growing season enhanced the structural quality of this wine and intense fruit lift. The wine is slightly old world in style with less opulent fruit sweetness and background oak.

A refined combination of fresh raspberry, strawberry, red cherries with hints of blackberries, complemented by fresh herbal notes. On the palate, fresh berry fruit is supported by subtle integrated oak and dark chocolate. The wine is smooth with a silky structure, showing elegant restraint and a lingering aftertaste.

Enjoy on its own or with a lamb, oxtail or ostrich dishes as well as creamy pastas and sauces.

variety : Cabernet Sauvignon | 39% Cabernet Sauvignon, 36% Shiraz, 13% Merlot, 12% Tannat

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin :

analysis : alc : 13.38 % vol rs : 2.44 g/l pH : 3.48 ta : 6.03 g/l

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

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

ageing : This wine can be enjoyed immediately or cellared for up to 5 - 7 years from vintage.

in the vineyard : Selected vineyards in the Stellenbosch, Paarl and Western Cape region are used for this wine. These low yielding vineyards have proven to provide quality fruit with intense flavour and colour.

about the harvest: Grapes were harvested at optimal ripeness.

Harvest date: March to beginning of April

Yield: 5 - 7t/ha.

in the cellar : Wine making

Grapes were harvested at optimal ripeness. 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.

Varietals

39% Cabernet Sauvignon + 36% Shiraz + 13% Merlot + 12% Tannat.

Maturation: 16 months in French oak barrels.

Bottling date: December 2010.