wine.co.za
easiest way to buy wine

KWV Cathedral Cellar Chenin Blanc 2011

This juicy and elegant wine delivers aromas of apricot, limes and citrus on the nose. On the seamless and fine palate it is mineral and chalky flavours that cascade into a fresh, zesty and lingering finish. This is a truly well-balanced wine, with subtle oak aromas that adds to its complexity.

Enjoy on its own or with creamy pasta dishes, fresh seafood or a variety of cheese.

variety : Chenin Blanc | 100% Chenin Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin :
analysis : **alc :** 13.71 % vol **rs :** 3.85 g/l **pH :** 3.12 **ta :** 6.61 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

5 Star Rating - John Platter Wine Guide 2013
Gold – Decanter International Wine Challenge 2012

ageing : Enjoy now, but the wine can be cellared for up to eight years by the serious connoisseur.

in the vineyard : The 2011 growing season will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturists alike. A cold, but late 2010 winter pre- ceded the growing season, providing much- needed rest to the vineyards. The harvest season was characterized by a warm summer, and along with the lower than average rainfall resulted in lower yield, smaller bunches and consequently riper flavours. Grape quality in general was superb, with the season delivering optimally ripe, healthy grapes, with great concentration.

about the harvest: Yield: 4 - 7t/ha

in the cellar : The wine is a blend of three components. Two of which were fermented in barrel. The first was fermented with an indigenous yeast strain to enhance the texture and mouth feel of the wine. The other component was inoculated with commercial yeast to ensure maximum cultivar-derived fruit flavours. The wine was left on extended lees contact for 100 days after fermentation and stirred regularly during this period. Thereafter the wine was racked and placed back into barrel for maturation for another three months. The third component, making up 25% of the final blend, is a tank-fermented Chenin Blanc. This was added to the blend to enhance freshness, minerality and overall complexity.