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Cathedral Cellar Cabernet Sauvignon 2008

Ruby red and full bodied, the wine delivers upfront berries, eucalyptus and cooked beetroot. The aroma carries beautifully to the palate, layered with spice, subtle toffee and violets. This well balanced wine is velvety smooth with a flavourful aftertaste.

Winemaker's comment
More attention is given to this brand from vintage to vintage. Our focus is on maturation to produce fresher, more elegant wines that display typical varietal characteristics.

Enjoy on its own or with beef and game roasts with rich flavourful sauces.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.24 % vol **rs :** 2.85 g/l **pH :** 3.43 **ta :** 6.26 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed immediately or cellared for up to 6 - 8 years.

in the vineyard : The grapes for this wine come predominantly from the Stellenbosch region and the individual vineyards were selected based on their consistent quality over many vintages. KWV works closely with each of the vineyard managers to ensure that the desired balance between the soil, vine canopy and yield is achieved. Further to achieving balanced vines, our viticulturists aim to achieve the desired levels of sunlight into the vine canopy in order to ensure flavour and phenolic development.

Vintage conditions
Cool, wet weather during the 2007 winter and first two months of 2008 led to a later than usual start to the 2008 harvest. This resulted in slow ripening conditions with small berries, concentrated flavours and slow sugar and phenolic development. It also led to an ideal distribution between red and white grapes being harvested, allowing winemakers the time to optimally attend to their wines. This is expected to be an excellent vintage.

about the harvest: Grapes were harvested at optimal ripeness.
Yield: 5t/ha
Harvest date: Middle of February to end of March.

in the cellar : 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 malolatic fermentation. The wine was then racked from the lees and returned to the barrel for maturation.

Maturation: New 300 litre French oak barrels for 16 months.
Total vintage production: 75 000 litres.
Bottling date: 9 February 2010.