

Cathedral Cellar Pinotage 2008

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 : 14.56 % vol rs : 2.88 g/l pH : 3.49 ta : 5.89 g/l

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

pack : Bottle **closure :** Cork

ageing : 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, 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, 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: Harvest date: Feb - March

Yield 5.6t/ha

in the cellar : Grapes were harvested at optimal ripeness. After de – stem, 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:

Combination of 300 litre new French Oak and American barrels for 14 months.