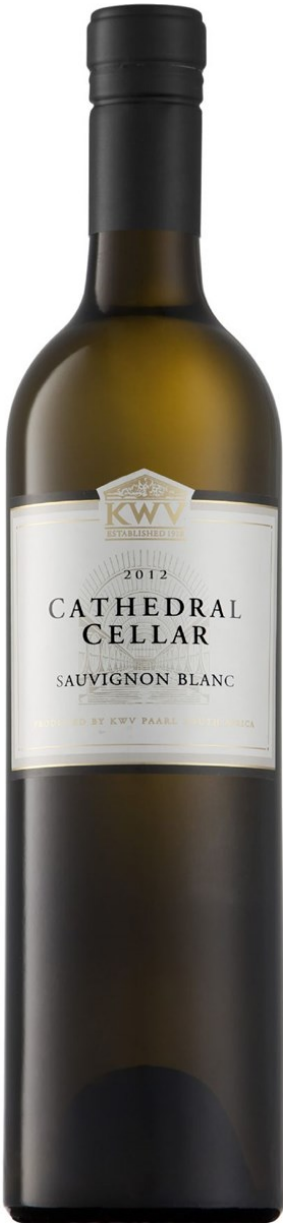
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Cathedral Cellar Sauvignon Blanc 2012

This expressive varietal and aromatic Sauvignon blanc exudes gooseberry, floral and lime aromas with subtle tropical nuances and underlying perfume. The palate is juicy and generous with a crisp and balanced acidity that delivers a seemingly everlasting finish.

Savour this wine on its own, or with salads, various seafood dishes or slightly fragrant dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 13.18 % vol **rs :** 2.05 g/l **pH :** 3.24 **ta :** 6.94 g/l
type : White **style :** Dry **body :** Medium **taste :** Herbaceous
pack : Bottle **size :** 0 **closure :** Cork

Decanter World Wine Awards 2013 - South African Sauvignon Blanc under £15 Trophy

ageing : This wine will be enjoyable now or can be cellared for up to 36 months from vintage.

in the vineyard : **Vineyards:**
40% Stellenbosch
30% Elgin
30% Darling

Vintage conditions:
The winter preceding the 2012 vintage was characterised by far lower than average rainfall. This trend continued into the summer, which created some challenge for un-irrigated areas and ultimately resulted in reductions in yield of up to 50% for these vineyards. Irrigated vineyards fared better, but also showed signs of lower soil moisture by way of the reduced berry size and bunch weight. A cooler ripening season with even temperatures led to steady and measured ripening of the grapes. Overall, the smaller berry size and lower yields promise great concentration, good quality and intense colour in the 2012 vintage wines.

in the cellar : The entire winemaking process - right from the selection of grapes - focused on retaining maximum flavour. Crushing was slow and gentle, to cool down the mash as much as possible and to prevent oxidation of the juice. There were six hours of skin contact to achieve the desired level of total acidity. The grapes were pressed and cold settled for 48 hours followed by careful racking to the fermentation tank.

Fermentation of the first three per cent was done at 16 to 18°C to promote thiole (gooseberry, pineapple and guava flavours) conversion in the wine. Further fermentation was done at 12 to 13°C to preserve the fruit flavours. The wine spent 50 days on fermentation lees, stirred up once a week to enhance the mouth feel before being racked, filtered and stabilized for bottling.