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KWV Cathedral Cellar Pinotage 2012



This elegant and modern styled Pinotage shows aromas of berries, plums and sweet fruit with hints of black pepper and cedary oak on the nose. The palate is silky smooth and displays a perfect integration of oak and fruit. The velvet-textured, yet grippy tannins offer the perfect structure to this juicy and vibrant wine, contributing to the lingering finish.

This Pinotage can be savoured on its own or enjoyed with a variety of meat casseroles, roasted game, Cape Malay curry dishes or cheddar cheeses.

variety : Pinotage | 100% Pinotage
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.07 % vol **rs :** 3.11 g/l **pH :** 3.51 **ta :** 5.59 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy the wine now, or cellar it for up to five years from vintage.

It is the unique character of each of the four different Stellenbosch vineyards used in the crafting of this wine that shine through. The result is a wine that is soft with integrated oak and velvet tannins.

Western Cape Soils
Soil in the Western Cape comprises ancient (350 million to 500 million years old) weathered soils of alluvial and volcanic origin. The alluvial soils are from both glacial and marine deposits. Some of the origins of the weathered soils are Table Mountain Sandstone, Granite and Malmesbury Shale. These have eroded over millennia and are now generally clay rich loam soils, which are most desirable for their ability to retain water for plant during summer months.

in the vineyard :
Vineyards
19% Bottelary, 7% Botriver, 42% Darling, Setllenbosch 32%

Vintage conditions
The winter preceding the 2013 vintage was characterized by plenty of cold spells and good, saturating rains, which ensured strong, even budding and replenished soil moisture. With the arrival of spring, cool to moderate temperatures reduced vigour and encouraged higher quality in the grapes. Slower, consistent growth persisted through the early summer thanks to dryer conditions, which kept diseases at bay. The uncharacteristic, supplementary rainfall during mid to late summer raised soil moisture levels and slightly extended the vintage and ripening period. Overall, the season delivered fruit with concentration, structure and flavour.

in the cellar : After two days of cold maceration, which enhances colour and fruit flavours, the juice was inoculated with a combination of specially selected yeast strains. Alcoholic fermentation lasted approximately seven days. During this time each tank was subjected to a meticulously calculated pump-over schedule. Only after numerous tastings by the winemaking team to ensure the achievement of perfect balance and structure, was the wine pressed off the skins. The wine was racked to barrel where it underwent malolactic fermentation. It was then racked from the lees and returned to barrel for further maturation.
Maturation
This wine was matured in a combination of 85% French and 15% American oak barrels, for 16 months.

Date bottled: 4 December 2013