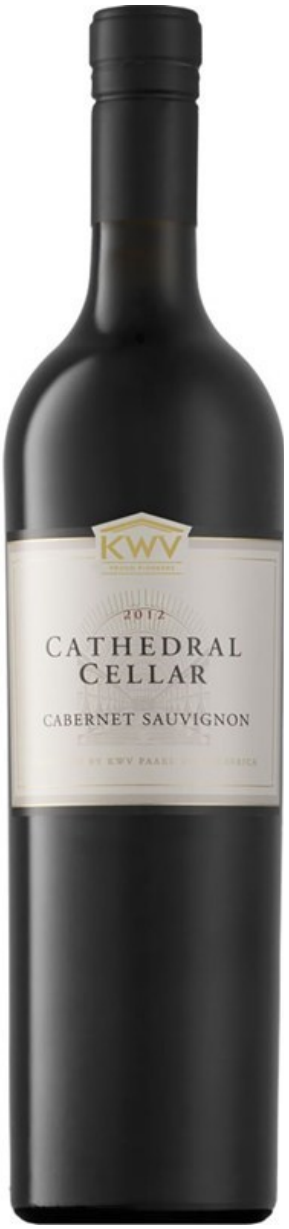
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KWV Cathedral Cellar Reserve Cabernet Sauvignon 2012

This layered and complex Cabernet Sauvignon shows hints of chocolate, dried herbs, dark berries and subtle cassis on the nose. It is truly rich, concentrated and generous, with a full bodied tannin structure and lingering finish.

This wine can be enjoyed on its own or paired with flavourful dishes such stews, braised ribs, grilled beef or ostrich steak. It will also pair well with mild flavoured cheese.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.39 % vol **rs :** 2.96 g/l **pH :** 3.55 **ta :** 5.89 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now, or cellar for six to eight years from vintage.

This wine is complex and generous, the result of low yields at harvest and gentle, expert handling in the cellar. Follow the development of the Cathedral Cellar Cabernet Sauvignon 2012, through the comments of our viticultural and winemaking team, as they were added to the lifecycle links at the top of the page.

in the vineyard : Vineyards
Stellenbosch 34%, Wellington 15%, Darling 18%, Bottelary Hills 8%, other 25%
Vintage conditions
The winter preceding the 2012 vintage was characterized by far lower than average rainfall. This trend continued into the summer, resulting in vineyards showing 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 : 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
The wine spent 14 to 16 months in barrel. A 40% portion of the blend was aged in new barrels; the rest in second and third-fill barrels. The wood utilised in the making of the wine comprised 95% French and 5% American oak.