wine.co.za
easiest way to buy wine

KWV Cathedral Cellar Chenin Blanc 2013

A true reflection of a great Chenin blanc, this is a wine resplendent with intense flavours of concentrated orange blossom, lime, green fig and Granny Smith apple, supported by notes of tropical fruit, gooseberry and gun flint. It is truly a polished creation. The creamy, seamless palate with its purity of fruit is complemented by raw almonds and subtle, integrated oak. There is refinement in its lingering finish.

Although this wine can be enjoyed on its own, it will pair well with vegetable dishes, rich fish or cream-based chicken entrées.



variety : Chenin Blanc | 100% Chenin Blanc
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.3 % vol **rs :** 4.5 g/l **pH :** 3.27 **ta :** 7.14 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The wine may be enjoyed immediately or cellared for the next 2-4 years.

in the vineyard : **Vineyards**
60% Paarl, 35% Swartland, 5% Stellenbosch

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 :
The wine is a blend of three components. Two of them were fermented in barrel; the first, fermented with an indigenous yeast strain to enhance the texture and mouth feel of the wine. The other component was inoculated with commercial yeast to ensure maximum cultivar-derived fruit flavours. The wine was left on extended lees contact for 90 days after fermentation and stirred regularly during this period. Thereafter the wine was racked and placed back into barrel for maturation for another three months. The third component, making up 10% of the final blend, is a tank fermented Chenin blanc. This was added to the blend to enhance freshness, minerality and overall complexity.

Maturation
The wine was matured for six months in 500L second and third-fill barrels.

Bottling date
November 2013