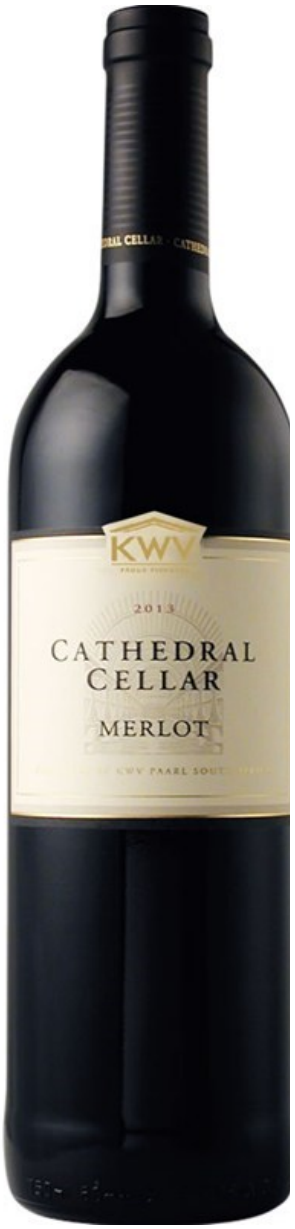
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KWV Cathedral Cellar Merlot 2013

This distinctive Merlot is layered with aromas of strawberries, plums and blackberry, with hints of dark chocolate on the nose. The silky tannin structure is well supported by cedary notes on the palate and delivers a smooth, lingering finish.

Savour this wine on its own, or enjoy with chicken or pork casseroles, roasted mushrooms, caramelized vegetables or pasta dishes with tomato-based sauces.



variety : Merlot | 100% Merlot
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.44 % vol **rs :** 3.18 g/l **pH :** 3.46 **ta :** 5.75 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy this wine now or cellar for up to six years.

in the vineyard : Vineyards
47% Stellenbosch, 53% Coastal Region

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 carefully worked out 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. After 14 to 16 months of maturation the best batches were selected by the winemaking team to go into this vintage Cathedral Cellar Merlot.

Maturation
The wine spent 14 to 16 months in barrel. A 40% portion of the blend spent time in new barrels; the remainder in second and third-fill barrels. Mainly French oak was used.