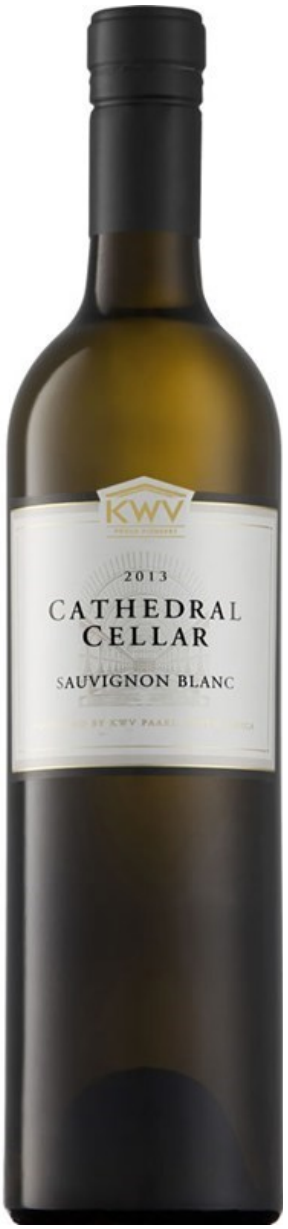
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Cathedral Cellar Sauvignon Blanc 2013

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, seafood 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 :** 13.25 % vol **rs :** 2.25 g/l **pH :** 3.14 **ta :** 6.66 g/l
type : White **style :** Dry **body :** Medium **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

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

The sprightly character of this wine belies the slow and gentle treatment it received in the cellar. Its journey began in vineyards that endured warmer and dryer conditions than normal, producing fully ripe and healthy grapes. You can follow the development of the Cathedral Cellar Sauvignon Blanc 2012, through the comments of our viticultural and winemaking team, as they are added to the lifecycle links at the top of the page.

in the vineyard :

Vineyards
45% Darling, 32% Elgin, 13% Stellenbosch and10% Walker Bay and Durbanville

Vintage conditions
The winter preceding the 2013 vintage was characterized by plenty of cold spells and good, saturating rains that 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 disease 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 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 3% was done at 16 to 18°C, to promote the conversion of thiole (gooseberry, pineapple and guava flavours) 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.