

## KWV Cathedral Cellar Triptych 2013

On the nose this vibrantly layered and sophisticated red blend exudes aromas of mint leaves, plums and herbs with subtle hints of cedary oak. The angular tannin structure results in a savoury palate with a well-rounded, lingering finish.

Enjoy this wine on its own or as an accompaniment to meat casseroles, game dishes or any other flavoursome red meat dishes.

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 25% Shiraz, 13% Malbec, 8% Petit Verdot, 4% Cabernet Franc

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 14.38 % vol rs : 3.12 g/l pH : 3.5 ta : 5.76 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** The wine is ready to be enjoyed now, or can be cellared for up to six years from vintage.

Cathedral Cellar wines are the result of consistent excellence achieved throughout their lifecycle, from vineyard to bottle. You can follow the development of this particular wine, 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% Western Cape, 26% Stellenbosch, 11% Cape South Coast, 18% 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 in barrel, only the best barrels were used to go into this vintage Cathedral Cellar Triptych.

### **Maturation**

The wine was matured in French oak barrels for 14 to 16 months. A 40% portion was aged in new wood, and the rest in second and third-fill barrels.

