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KWV Cathedral Cellar Shiraz 2012

This Shiraz shows lifted aromas of plum, black currant and dried herbs with layers of spice, cedar and anise. The palate is concentrated, juicy and soft with fruit intensity. The wine displays perfect integration of round and supple tannin structure that enhances the generous and lingering finish.

Serve this wine with roast lamb, char-grilled meats, wild game dishes or any other richly flavoured meat dishes; or, enjoy on its own.



variety : Shiraz | 100% Shiraz
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.39 % vol **rs :** 3.5 g/l **pH :** 3.56 **ta :** 5.74 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

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

in the vineyard : Vineyards
53% Paarl, 13% Walker Bay, 13% Western Cape, , 11.5% Darling, 9.5% Wellington

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.

about the harvest: Grapes were harvested at optimal ripeness - March to beginning of April.

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 remainder in second and third-fill barrels. The wood utilised in the making of the wine comprised 95% French and 5% American oak.