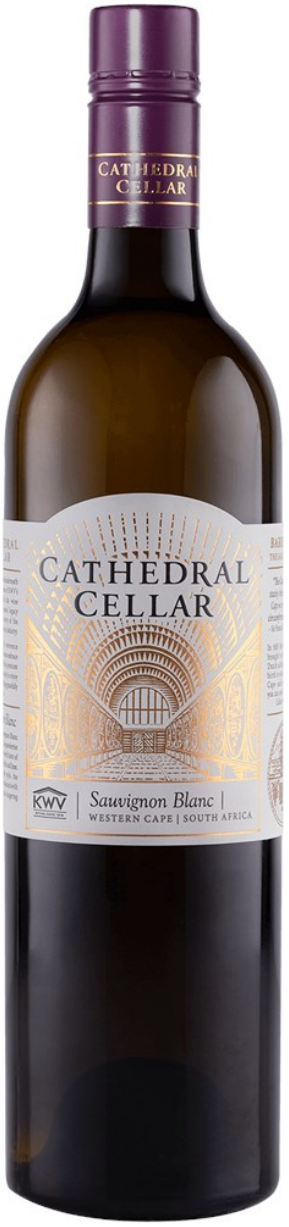
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Cathedral Cellar Sauvignon Blanc 2018

This expressive and lively wine shows distinctive aromas of gooseberries, melon and grapefruit with undertones of apple, gun flint and a touch of lime. The palate is fresh and crisp with a mineral elegance that is followed by a zesty and juicy finish.

The wine is a perfect match with creamy seafood pasta and grilled lobster.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Cathedral Cellar
winemaker : Wim Truter
wine of origin : Western Cape
analysis : **alc :** 13.59 % vol **rs :** 1.51 g/l **pH :** 3.12 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2019 Tim Atkin SA Special Report - 90 points

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

in the vineyard : 50% Darling, 20% Elgin, 20% Stellenbosch, 10% Lutzville

about the harvest: Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track. October and November saw higher rainfall, but not enough to make up the deficit while So utheaster winds during flowering had a variety of impacts. December and January were significantly warmer than 2017. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness.

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 the mash. The grapes were pressed and cold settled for 24 hours followed by careful racking to the fermentation tank. Specific yeast was selected for each fermentation batch to ensure maximum flavour development. Fermentation was done at 12 to 13°C to preserve freshness and fruit flavours. The wine spent 60 days on fermentation lees, stirred up once a week to enhance the mouth feel before being racked, filtered and stabilized for bottling.