

Cathedral Cellar Triptych 2016

This layered and sophisticated red blend exudes aromas of blueberries, crushed herbs and tobacco leaf with hints of dark chocolate and cedary oak. The palate reveals velvety tannins and a savoury palate with a well-rounded, persistent finish.

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

variety : Blend - Red | Red Blend

winery : Cathedral Cellar

winemaker : Wim Truter

wine of origin : Western Cape

analysis : alc : 14.3 % vol rs : 3.3 g/l pH : 3.52 ta : 6.09 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant

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

2019 Tim Atkin SA Special Report - 92 points

2019 Old Mutual Trophy Wine Show - Silver

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

in the vineyard : 28% Botriver, 23% Coastal, 17% Wellington, 16% Darling, 7.5% Swartland, 6.5% Bottelary

about the harvest: The winter preceding the 2016 vintage was cold enough to ensure good rest, it broke under far drier conditions than normal. Bud break was generally even and on schedule, with the exception of Sauvignon Blanc. Heat spiked in October and while gentle breezes favoured good set, some varieties remained inconsistent - even within the same bunch or cluster. The significantly smaller harvest coupled with the dry conditions induced earlier ripening. Late December and early January brought the heat with a six-week period where temperatures regularly rose above 35°C. Reds look very good whereas whites were challenging due to lower acids, but the winemaking team were up to the challenge and produced a solid performance.

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 careful and meticulous 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 18 months in barrel, only the best wine was selected to make up this vintage Cathedral Cellar Triptych.

Maturation: The wine was matured in French oak barrels for 18 months. A 35% portion was aged in new wood, and the rest in second and third-fill barrels .

