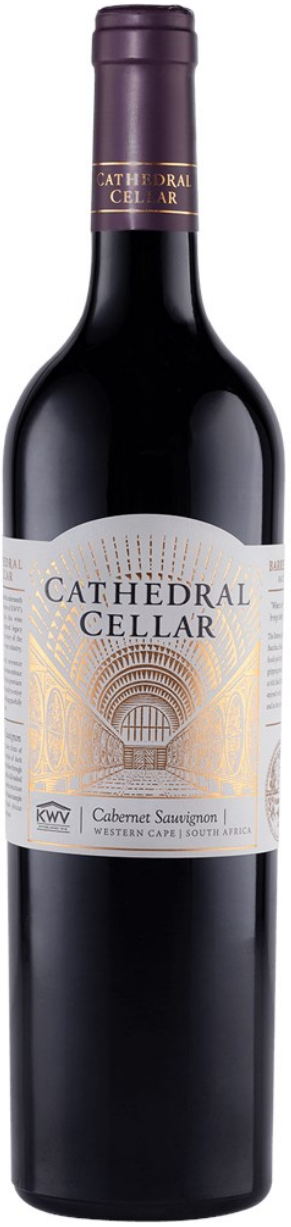
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Cathedral Cellar Cabernet Sauvignon 2017

This layered Cabernet Sauvignon shows upfront aromas of mulberry, plums and cigar box with hints of raspberries and dried herbs. The palate is rich and juicy with a bright acidity, bold tannin structure and an enduring finish.

This wine can be enjoyed on its own or paired with flavourful dishes such stews, braised ribs, grilled beef or ostrich steak. It will also pair well with mild, flavoured cheese.



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Cathedral Cellar
winemaker : Wim Truter
wine of origin : Western Cape
analysis : **alc :** 14.16 % vol **rs :** 2.8 g/l **pH :** 2.8 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2019 Tim Atkin SA Special Report - 91 points

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

in the vineyard : 48% Stellenbosch, 26% Bottelary, 11% Darling, 10% Wellington, 3% Botriver, 2% Paarl

about the harvest: Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in variety harvest order, wine quality looks fabulous.

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 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 maturation, only the best barrels were selected to go into this vintage of Cathedral Cellar Cabernet Sauvignon.

Maturation: The wine spent 18 months in barrel. A 35% portion of the blend was aged in new barrels and the remainder in second and third-fill barrels. The wood utilised in the making of the wine comprised 95% French and 5% American oak.