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Cathedral Cellar Shiraz 2016

This wine shows lifted aromas of cloves, dark cherries and aniseed with layers of sweet fruit and plums. The palate is concentrated, with an elegant tannin structure and a well-rounded, lingering finish.

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



variety : Shiraz | 100% Shiraz
winery : Cathedral Cellar
winemaker : Wim Truter
wine of origin :
analysis : **alc :** 14.31 % vol **rs :** 3.4 g/l **pH :** 3.44 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

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

in the vineyard : 42% Paarl, 18% Darling, 15% Swartland, 14% Wellington, 11% Botrivier

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 sol id 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 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 components were selected by our winemaking team to go into this vintage Cathedral Cellar Shiraz.

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 .