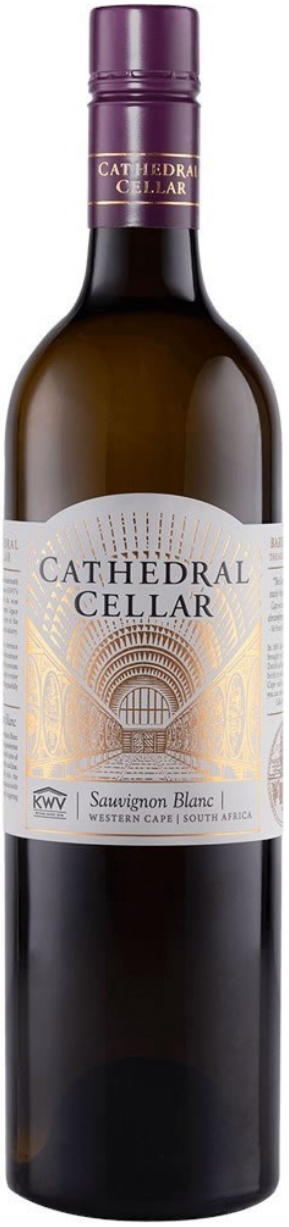
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Cathedral Cellar Sauvignon Blanc 2019

This expressive and lively wine shows distinctive aromas of gooseberries, asparacus with an undertone of grandilla and guava. The palate shows hints of grapefruit.

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



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Cathedral Cellar
winemaker : Justin Corrans
wine of origin : Western Cape
analysis : **alc :** 14.1 % vol **rs :** 1.97 g/l **pH :** 3.37 **ta :** 7.3 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2021 Veritas Awards - Gold

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

The 2019 season showed great promise with improved winter rains. However, variable weather conditions, with continuous temperature fluctuations, resulted in inconsistent bud break, uneven flowering and set. Followed by slow and uneven ripening. Reds were most affected and overall yields were down. White varieties, except for the lower yields on Sauvignon Blanc, were as expected. The challenges are not without rewards: whites are bright and flavourful with good aromatics. Reds have soft tannins with rich fruit and generosity.

in the vineyard : 100% Darling

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 a 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.