

## Cathedral Cellar Triptych 2017

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** : Cabernet Sauvignon | 48% Cabernet Sauvignon, 23% Shiraz, 12% Tempranillo, 7% Petit Verdot, 4% Petite Sirah, 3% Cabernet Franc, 2% Merlot, 1% Malbec

**winery** : Cathedral Cellar

**winemaker** : Justin Corrans

**wine of origin** : Western Cape

**analysis** : alc : 14.16 % vol rs : 2.52 g/l pH : 3.4 ta : 6.4 g/l

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

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

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

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 vineyard** : 76% Western Cape, 16% Wellington, 6% Stellenbosch, 2% Paarl

**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.

