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Cathedral Cellar Shiraz 2017

This wine shows lifted aromas of white pepper, dark cherries and aniseed with layers of sweet red fruit and plums. The palate is concentrated, with vanilla, cedary oak an elegant tannin structure, with soft 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 : Justin Corrans
wine of origin : Western Cape
analysis : **alc :** 14.29 % vol **rs :** 2.94 g/l **pH :** 3.36 **ta :** 6.53 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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

Winter 2017 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 : 19% Paarl, 18% Coastal, 18% Wellington, 15.5% Stellenbosch, 14% Western Cape, 9% Robertson, 6% Darling, 0.5% Swartland

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.