

Cathedral Cellar Triptych 2020

This layered and sophisticated red blend exudes aromas of plum, cherries, white pepper, red fruit and cedary oak. The palate reveals velvety tannin textures 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 | 34% Cabernet Sauvignon, 33% Shiraz, 16% Malbec, 9% Petit Verdot, 8% Durif

winery : Cathedral Cellar

winemaker : Justin Corrans

wine of origin : Western Cape

analysis : alc : 14.51 % vol rs : 3.41 g/l pH : 3.42 ta : 6.26 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.

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 : 34% Stellenbosch, 33% Swartland, 33% 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

