

## Cathedral Cellar Pinotage 2019

This elegant and modern styled Pinotage shows true varietal characteristics, with an abundance of blackcurrant, black cherries, plums, and hints of fruit cake and marzipan on the nose. The intense concentration on the palate is the result of a combination of sweet fruit and well-integrated oak. The silky smooth tannins contribute to the juicy, round and seamless finish.

This Pinotage can be savoured on its own or enjoyed with a variety of meat casseroles, roasted game, Cape Malay curry dishes or cheddar cheeses.

**variety :** Pinotage | 100% Pinotage

**winery :** Cathedral Cellar

**winemaker :** Justin Corrans

**wine of origin :** Western Cape

**analysis :** alc : 14.72 % vol   rs : 2.7 g/l   pH : 3.57   ta : 6.1 g/l

**type :** Red

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

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

The 2020 vintage was characterized by generally favourable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage.

**in the vineyard :** Darling, Stellenbosch and Swartland

### in the cellar :

A three-step selection process ensured only the best quality fruit was chosen for fermentation. Selective picking in the vineyard followed by both bunch and berry selection on the sorting table in the Cellar, is strictly observed. After 2 days of cold maceration the juice was inoculated with a combination of specially selected yeast strains. Fermentation took place at 26°C over six days. The wine was pressed before alcoholic fermentation was completed, to prevent the extraction of hard and dry tannins. The wine was racked to barrel where it underwent malolactic fermentation. The wine spent 16 months in barrel before blending.

### 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- II barrels. The wood utilised in the making of the wine comprised 85% French and 15% American oak.

