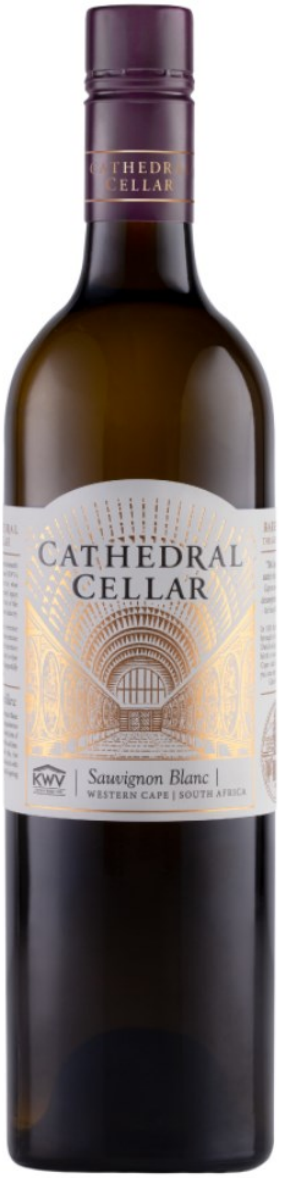
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Cathedral Cellar Sauvignon Blanc 2021



This layered Sauvignon Blanc shows prominent aromas of passion fruit, guava, gooseberries with hints of green apple. The fresh and zesty palate is well balanced with a linear acidity and fruity finish.

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 :** 13.08 % vol **rs :** 4.05 g/l **pH :** 3.23 **ta :** 7.07 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 Veritas Awards - Double Gold
2023 International Wine Challenge - Silver

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

in the vineyard :
100% Swartland

about the harvest: Winter 2020 delivered good rainfall and cold that saw us returning to long term averages and the end of the drought that had tested all in the Western Cape for the last 5 years. Spring 2020 was defined by later bud break and particularly cool and wet conditions. Variable bud break was observed on a number of varieties. Flowering 2020 saw a continuation of this trend of cooler weather, intermittent rainfall and overcast conditions with lots of wind. The increased rainfall also brought significant disease pressure to most areas, in particular Downey Mildew. Summer has been a far cooler affair that we have been used to with particularly cool nights. This is per se a very good indicator of a quality vintage. We received only one or two warm days that were immediately followed by a cool spell all the way into late January.

Harvest began on 21 January, 14 days later than last year and finished on 7 April.

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.