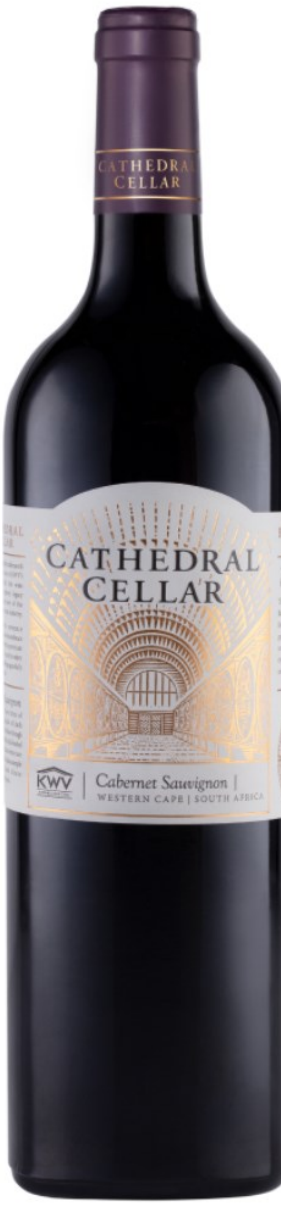
wine.co.za
easiest way to buy wine

Cathedral Cellar Cabernet Sauvignon 2021

This layered Cabernet Sauvignon shows upfront aromas of mulberry, plums and cigar box with hints of raspberries and dried herbs. The palate is rich and juicy with a bright acidity, bold tannin structure and an enduring finish.

This wine can be enjoyed on its own or paired with flavourful dishes such stews, braised ribs, grilled beef or ostrich steak. It will also pair well with mild, flavoured cheese.



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Cathedral Cellar
winemaker : Wim Truter
wine of origin : Western Cape
analysis : **alc :** 14.73 % vol **rs :** 3.40 g/l **pH :** 3.50 **ta :** 6.35 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2024 Concours Mondial de Bruxelles - Gold
2024 Cabernet Sauvignon Challenge - Gold

ageing : Enjoy now or cellar for six years 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 avour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage

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 on 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 maturation, only the best barrels were selected to go into this vintage of Cathedral Cellar Cabernet Sauvignon.

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- ll barrels. The wood utilised in the making of the wine comprised 100% French oak.