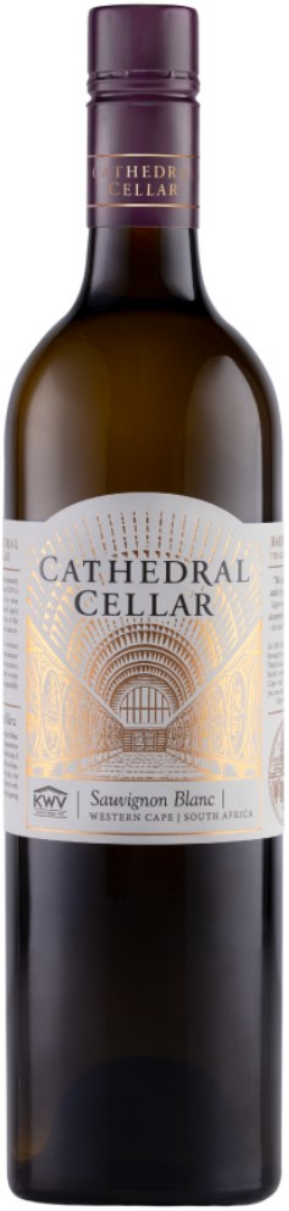
wine.co.za
easiest way to buy wine

Cathedral Cellar Sauvignon Blanc 2022

This layered Sauvignon blanc shows prominent aromas of asparagus, passion fruit, gooseberries with hints of guava. The fresh and zesty palate follows through with flavours of green apple and peppadew.

The wine is a perfect match with creamy seafood pasta and grilled lobster.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cathedral Cellar
winemaker : Justin Corrans
wine of origin : Western Cape
analysis : **alc :** 13.31 % vol **rs :** 1.69 g/l **pH :** 3.36 **ta :** 6.47 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 Investec Trophy Wine Show - Gold

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

in the vineyard :
100% Darling

about the harvest: The run up to vintage was characterised by a good “typical” Cape winter with loads of cold unit accumulation and good rains over days that really did much to replenish the subsoil water tables and flush built up salts after the year s of drought. The winter ran a little long and delayed budbreak too. Budbreak was even, if a little late and cool. Spring remained cool and saw numerous rainfall events that added disease pressure as well as compressing canopy work schedules like shoot thinning, wire lifting and leaf breaking. Cool summer conditions continued into January when vintage began later than usual. Vintage characterised by alternating hot and cool conditions with small rainfall events throughout. A season where picking decisions and pH management in the winery were important.

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 r acked, filtered and stabilised for bottling.