

## Cathedral Cellar Merlot 1999

Dark garnet red in the glass. Strong, clean cedarwood spiciness. Smooth & polished with a supple plum, coffee and cherry flavour that's well focused. Tannins are round & fleshy, firming up on the finish. Cellaring should give it softer edges.

Complements most red meats: fillet steak, beef sirloin, rack of ribs, casseroles, pecking duck.

**variety :** Merlot | Merlot

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : Dry g/l    pH : 3.4    ta : 5.9 g/l

**type :** Red      **wooded**

**in the vineyard :** Climate: Mediterranean - The summers are moderate and dry with cold, wet winters. The rainfall is approximately 600 - 700 mm per annum.

Soil: Deep red hutton and clovelly

Trellising: Hedged.

Yield: 6 - 8 tons/ha

**about the harvest:** Grapes were harvested at full ripe stage of 24° Balling.

**in the cellar :** The must was inoculated with a pure yeast strain and fermented on the skins until dry. Fermentation took place in stainless steel tanks at temperatures of 28-32°C after which the juice was pressed and allowed to undergo malolactic fermentation. The wine was then aged in oak barrels for 26 months before being blended and bottled.

