

Cathedral Cellar Cabernet Sauvignon 2000

Fairbairn Capital Trophy Wine Show 2005 - Bronze

International Wine Challenge 2005 - Bronze

Dark, red and intense with a firm tannic backbone and plenty of black-berry, plum and spicy currant flavours, picking up cedary spice, oak and tobacco notes. Complex and concentrated, but still a bit reined-in.

Definitely red meat, preferably roast beef, well-hung game, goose or duck. Mature cheddar cheese too.

CHEMICAL ANALYSIS: Alcohol: 13.5 % vol Total acidity: 3.66 g/l Sugar: 0.5 g/l Dry

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : Dry g/l pH : 3.6 ta : 6.5 g/l

type : Red wooded

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ageing : Best from 2002 through to 2008.

in the vineyard : Climate: Mediterranean – The summers are moderate and dry, with cold and wet winters. The rainfall is approximately 600 – 800 mm per annum.

Soil: Deep red Hutton and Clovelly soils

about the harvest: Specially selected grapes were harvested at full ripeness of 24.5° B.

in the cellar : The must was inoculated with a pure yeast strain and fermented dry on the skins at a temperature of 28 – 32 °C. It was matured in new 300 l oak barrels for 26 months before being blended and bottled

