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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: AlcoholPHTotal acidSugar :::: 13.5 vol %3.66.5 g/lDry

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 â€“ The summers are moderate and dry, with cold and wet winters. The rainfall is approximately 600 â€“ 800 mm per annum.
Soil: Deep red Hutton and Clovelly soils

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

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