

Cathedral Cellar Pinotage 2001

Michelangelo Awards 2005 - Silver Medal

Winemaker's Choice Awards 2005 - Highly Regarded

This wine displays the excellence of the Pinotage variety. Juicy, ripe fruit, banana and raspberry flavours and a hint of plump fruit. The slight cinnamon spice results from the oak. A style that packs in lots of flavour with tiers of fruit, oak and tannin. The wine finishes with firm, chewy tannins, so short-term cellaring is advised.

Lamb, beef, game birds or venison, interesting dishes with ham, mushroom and mustard dishes. Also matches chocolate rather well.

variety : Pinotage | 100% Pinotage

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : Dry g/l pH : 3.58 ta : 5.7 g/l

type : Red style : Dry body : Medium taste : Fruity wooded

pack : Bottle

Michelangelo Awards 2005 - Silver Medal

Winemaker's Choice Awards 2005 - Highly Regarded

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

Soil: Deep red hutton, clovelly.

Trellising: Hedged.

Yield: 8 tons/ha

about the harvest: Grapes were harvested at optimum ripeness.

in the cellar : After crushing, 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. The wine was then pressed and after malolactic fermentation, it was aged in 300 l oak barrels for 18 months before being blended and bottled.

