

# CATHEDRAL CELLAR

## *Cabernet Sauvignon 2016*

**Wine of Origin:**

Western Cape

**Vineyards:**

40% Western Cape, 31% Darling, 22% Botrivier, 7% Stellenbosch

**Vintage conditions:**

The winter preceding the 2016 vintage was cold enough to ensure good rest, it broke under far drier conditions than normal. Bud break was generally even and on schedule, with the exception of Sauvignon Blanc. Heat spiked in October and while gentle breezes favoured good set, some varieties remained inconsistent - even within the same bunch or cluster. The significantly smaller harvest coupled with the dry conditions induced earlier ripening. Late December and early January brought the heat with a six-week period where temperatures regularly rose above 35°C. Reds look very good whereas whites were challenging due to lower acids, but the winemaking team were up to the challenge and produced a solid performance.

**Wine making:**

After two days of cold maceration, which enhances colour and fruit flavours, the juice was inoculated with a combination of specially selected yeast strains. Alcoholic fermentation lasted approximately seven days. During this time, each tank was subjected to a meticulous pump-over schedule. Only after numerous tastings by the winemaking team to ensure the achievement of perfect balance and structure, was the wine pressed off the skins. The wine was racked to barrel where it underwent malolactic fermentation. It was then racked from the lees and returned to barrel for further maturation. After maturation, only the best barrels were selected to go into this vintage of Cathedral Cellar Cabernet Sauvignon.

**Wine description:**

This layered Cabernet Sauvignon shows upfront aromas of blackberry, cassis and clove with hints of eucalyptus and vanilla. The palate is rich and juicy with a bright acidity, bold tannin structure and an enduring finish.

**Maturation:**

The wine spent 18 months in barrel. A 35% portion of the blend was aged in new barrels and the remainder in second and third-fill barrels. The wood utilised in the making of the wine comprised 95% French and 5% American oak.

**Serving suggestion:**

This wine can be enjoyed on its own or paired with flavourful dishes such as stews, braised ribs, grilled beef or ostrich steak. It will also pair well with mild, flavoured cheese.

**Cellaring potential:**

Enjoy now or cellar for six to eight years from vintage.

**Wine analysis:**

Alcohol: 14.38 % v/v

pH: 3.52

Total acidity: 5.77 g/l

Residual sugar: 3.02 g/l

