



CATHEDRAL CELLAR

Sauvignon Blanc | 2017

WINE OF ORIGIN:

Western Cape

VINEYARDS:

47% Elgin, 38% Darling, 15% Lutzville

VINTAGE CONDITIONS:

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in variety harvest order, wine quality looks fabulous.

WINEMAKING:

The entire winemaking process - right from the selection of grapes - focused on retaining maximum flavour. Crushing was slow and gentle to cool down the mash. There were six hours of skin contact. The grapes were pressed and cold settled for 48 hours followed by careful racking to the fermentation tank. Fermentation was done at 12 to 13°C to preserve the fruit flavours. The wine spent 50 days on fermentation lees, stirred up once a week to enhance the mouth feel before being racked, filtered and stabilized for bottling.

WINE DESCRIPTION:

This expressive and lively wine shows distinctive aromas of gooseberries, granadilla and cut grass with undertones of tropical fruit, gun flint and a touch of lime. The palate is fresh and crisp with a mineral elegance that is followed by a zesty and juicy finish.

MATURATION:

None

SERVING SUGGESTION:

The wine is a perfect match with creamy seafood pasta and grilled lobster.

CELLARING POTENTIAL:

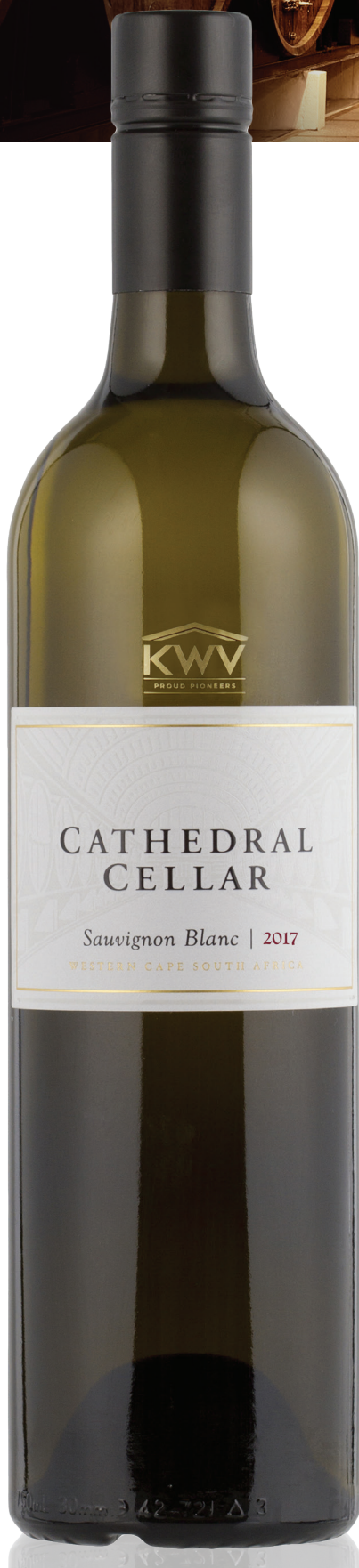
This wine will be enjoyable now or can be cellared for up to 36 months from vintage.

WINE ANALYSIS:

Alcohol: 13.59 % v/v • pH: 3.12 • Total acidity: 6.6 g/l • Residual sugar: 1.51 g/l

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BEST PRODUCER OLD MUTUAL TROPHY WINE SHOW 2012 | 2014

*The highest ranked South African Wine Brand featured in the Drinks International Top 50 World's Most Admired Wine Brands 2016.



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