



CATHEDRAL CELLAR

Shiraz | 2015

WINE OF ORIGIN:
Western Cape

VINEYARDS:
47% Darling, 21% Western Cape, 14% Swartland, 9% Paarl, 8% Walker Bay, 1% Stellenbosch

VINTAGE CONDITIONS:

The winter preceding the 2015 vintage was characterized by maximum hours in the optimal range. Bud break was 10 days early. Spring to November was warm on average, but the entire growing season and most of harvest experienced cool evenings. This was fantastic for both flavour development as well as synthesis of phenols, like tannin and colour, which accompanied bright fruit and perfect acidity in the final result. December had warm days and unusually cool evenings, but it was also very dry with the Cape forgoing the usual December and January rains. The moisture constraint in the root zone activated hormonal responses in the vines that sped up ripening even further while ensuring great concentration. Cool evenings meant the vines recovered from the heat of the day and delicate aromatics were preserved. The surprise harvest saw everyone stretched to the limit. Nonetheless, care was taken with each parcel of fruit and the KWV team met the challenge with aplomb.

WINEMAKING:

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 14 to 16 months in barrel, only the best components were selected by our winemaking team to go into this vintage Cathedral Cellar Shiraz.

WINE DESCRIPTION:

This wine shows lifted aromas of stewed plums, cinnamon and blackberry with layers of sweet fruit and cloves. The palate is concentrated, with an elegant tannin structure and a well-rounded, lingering finish.

MATURATION:

The wine spent 14 to 16 months in barrel. A 40% 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:

Serve this wine with roast lamb, char-grilled meats, wild game dishes or any other richly flavoured meat dishes; or, enjoy it on its own.

CELLARING POTENTIAL:

Savour now or cellar for up to six years from vintage.

WINE ANALYSIS:

Alcohol: 14,14 % v/v • pH: 3,49 • Total acidity: 6,27 g/l • Residual sugar: 3,36 g/l

BEST PRODUCER VERITAS | 2011 | 2012 | 2013 | 2014 | 2015

BEST PRODUCER OLD MUTUAL TROPHY WINE SHOW 2012 | 2014 | 2015

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

