



CATHEDRAL CELLAR

Triptych | 2015

WINE OF ORIGIN:
Western Cape

VINEYARDS:
44% Western Cape, 23% Stellenbosch, 14% Paarl, 11% Swartland, 5% Darling, 3% Wellington

CULTIVAR COMPONENTS:
26% Cabernet Sauvignon, 24% Shiraz, 19% Merlot, 17% Pinotage, 4% Tempranillo, 3% Malbec, 2% Mourvèdre, 2% Tannat, 1% Cabernet Franc, 1% Grenache noir, 1% Petit Verdot

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 careful and 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 wine was selected to make up this vintage Cathedral Cellar Triptych.

WINE DESCRIPTION:
This layered and sophisticated red blend exudes aromas of ripe plums, sweet dried herbs and mulberries with hints of aniseed and cedary oak. The palate reveals velvety tannins and a savoury palate with a well-rounded, lasting finish.

MATURATION:
The wine was matured in French oak barrels for 14 to 16 months. A 40% portion was aged in new wood, and the rest in second and third-fill barrels.

SERVING SUGGESTION:
Enjoy this wine on its own or as an accompaniment to meat casseroles, game dishes and any other flavourous red meat dishes.

CELLARING POTENTIAL:
The wine is ready to be enjoyed now or cellared for up to six years from vintage.

WINE ANALYSIS:
Alcohol: 14.32 % v/v • pH: 3.43 • Total acidity: 6.24 g/l • Residual sugar: 2.98 g/l

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

