

CATHEDRAL CELLAR

Cabernet Sauvignon 2019



Wine of Origin:

Western Cape

Vineyards:

50% Stellenbosch, 16% Bottelary, 10% Botrivier, 8% Swartland, 7% Darling, 6% Coastal, 3% Wellington

Vintage conditions:

The 2019 season showed great promise with improved winter rains. However, variable weather conditions, with continuous temperature fluctuations, resulted in inconsistent bud break, uneven flowering and set. Followed by slow and uneven ripening. Reds were most affected and overall yields were down. White varieties, except for the lower yields on Sauvignon Blanc, were as expected. The challenges are not without rewards: whites are bright and flavourful with good aromatics. Reds have soft tannins with rich fruit and generosity.

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 vanilla, plums and cigar box with hints of spices and cloves. 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 years from vintage.

Wine analysis:

Alcohol: 14.34 % v/v
pH: 3.51
Total acidity: 5.93 g/l
Residual sugar: 3.34 g/l

