

CATHEDRAL CELLAR

Sauvignon Blanc 2023



Wine of Origin:
Western Cape

Vineyards:
100% Darling

Vintage conditions:

Water is the key feature of this vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between. Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places. Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop lead by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size. Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

Wine making:

The entire winemaking process - right from the selection of grapes - focused on retaining maximum flavour. Crushing was slow and gentle to cool the mash. The grapes were pressed and cold settled for 24 hours followed by a careful racking to the fermentation tank. Specific yeast was selected for each fermentation batch to ensure maximum flavour development. Fermentation was done at 12 to 13°C to preserve freshness and fruit flavours. The wine spent 60 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 layered Sauvignon blanc shows prominent aromas of guava, passion fruit, gooseberries with hints of asparagus. The fresh and zesty palate follows through with tropical flavours of green apple, pineapple & citrus.

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: 13.57 % v/v

pH: 3.52

Total acidity: 7.03 g/l

Residual sugar: 1.35 g/l