

CATHEDRAL CELLAR

Cabernet Sauvignon 2021



Wine of Origin:
Western Cape

Vineyards:
Darling, Stellenbosch and Wellington

Vintage conditions:
Winter 2020 delivered good rainfall and cold that saw us returning to long term averages and the end of the drought that had tested all in the Western Cape for the last 5 years. Spring 2020 was defined by later bud break and particularly cool and wet conditions. Variable bud break was observed on a number of varieties. Flowering 2020 saw a continuation of this trend of cooler weather, intermittent rainfall and overcast conditions with lots of wind. The increased rainfall also brought significant disease pressure to most areas, in particular Downey Mildew. Summer has been a far cooler affair that we have been used to with particularly cool nights. This is per se a very good indicator of a quality vintage. We received only one or two warm days that were immediately followed by a cool spell all the way into late January. Harvest began on 21st January, 14 days later than last year and finished on the 7th of April.

Wine making:
A three-step selection process ensured only the best quality fruit was chosen for fermentation. Selective picking in the vineyard followed by both bunch and berry selection on the sorting table in the Cellar, is strictly observed. After 2 days of cold maceration the juice was inoculated with a combination of specially selected yeast strains. Fermentation took place at 26oC over six days. The wine was pressed before alcoholic fermentation was completed, to prevent the extraction of hard and dry tannins. The wine was racked to barrel where it underwent malolactic fermentation. The wine spent 16 months in barrel before blending.

Wine description:
This elegant and modern styled Pinotage shows true varietal characteristics, with an abundance of blackcurrant, black cherries, plums, and hints of fruitcake and marzipan on the nose. The intense concentration on the palate is the result of a combination of sweet fruit and well-integrated oak. The silky smooth tannins contribute to the juicy, round and seamless 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 85% French and 15% American oak.

Serving suggestion:
This Pinotage can be savoured on its own or enjoyed with a variety of meat casseroles, roasted game, Cape Malay curry dishes or cheddar cheeses.

Cellaring potential:
Enjoy now or cellar for five years from vintage.

Wine analysis:
Alcohol: 14.77 % v/v
pH: 3.47
Total acidity: 6.2 g/l
Residual sugar: 1.83 g/l