



William Downie

2021 Cathedral



The 2021 Cathedral is a blend of around 70% Mornington Peninsula and 30% King Valley Pinot Noir. The season was mild and not too wet with decent yields across all of Victoria's southern regions. The resulting wines have great aromatics, balance and finesse.

Winemaking remains, as always, very simple. The grapes were left to ferment naturally with no punch downs or pump-overs and no temperature control. After three weeks maceration, the wine was pressed to tank where it remained for malolactic fermentation and maturation.

The wine shows lots of red and dark berry fruits with blackcurrant, raspberry and cherry as well as some spice and earth. The palate is a little denser and darker than the 2020. It is precise and well defined with bright fruit and subtle tannin. While the wine is not intended for long term cellaring it will benefit from 3 to 5 years rest.

13.4% alc