

Stellenzicht Rhapsody 2002

Swiss International Air Line Awards 2005 - Commended
Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005
Winemakers' Choice Awards 2005 - Diamond

Colour: Intense, rich ruby hues with a distinct, youthful purple tinge.

Bouquet: A rich complexity of mocha and dark chocolate aromas combine with the spicy sweetness of ripe plums and roasted almonds.

Taste: Full-bodied wine with succulent, ripe fruit flavours and soft tannins.

Enjoy on its own or with game (meat and fish) and beef.

variety : Pinotage | 53% Pinotage, 47% Shiraz

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.25 % vol rs : 2.70 g/l pH : 3.42 ta : 5.80 g/l

type : Red style : Dry body : Full taste : Fruity wooded

pack : Bottle

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ageing : Maturation potential: It is ready to enjoy now, but will reach its full potential in the next five to eight years.

in the vineyard : Grapes were sourced from vineyards in the Stellenbosch area and grown on slopes facing west and north-west on soils originating from decomposed granite and Table Mountain sandstone. Ranging in age from 6 to 14 years and at altitudes of 150 m to 300 m, the vines are all grafted onto nematode resistant rootstocks and are pruned and trained in order to balance the growth and yields for absolute quality. Receiving no supplementary irrigation, the yields from both vineyards were lower than usual due to very selective picking and averaged out at below six tons per hectare.

in the cellar : After destalking and crushing, the mash was fermented in stainless steel tanks at 29°C with selected pure yeast cultures (NT50, D254 and N96). The juice was separated from the skins after five days. After malolactic fermentation the wine was matured in a combination of French (81%), American (17%) and Hungarian (2%) oak. Mostly new oak (52%) was used with a combination of second (13%) and third-fill (35%).

Stellenzicht Wines

Stellenbosch

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