

Stellenzicht Golden Triangle Shiraz 2003

SAA inflight 2006 - First Class and Premier

Colour: Dark ruby.

Bouquet: Full, ripe fruit aromas with mocha, chocolate and green pepper corns balanced with a smoked oak background.

Taste: A full-bodied, elegant wine with firm tannins.

Enjoy on its own or with red meat and boldly flavoured seafood dishes.

variety : Shiraz | 100% Shiraz

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.86 % vol rs : 3.70 g/l pH : 3.67 ta : 5.21 g/l

type : Red wooded

pack : Bottle

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ageing : The wine will reach its full potential in the next five to eight years.

in the vineyard : **Viticulturist: Eben Archer**

Planted between 1989 and 1991, the vineyards are grown on slopes facing west and north-west in decomposed granite and Table Mountain sandstone soils and yielded an average of 5,1 tons per hectare.

about the harvest: The grapes were harvested by hand at 24,7Â° Balling in mid-March and were destalked and crushed before separating the juice from the skins.

in the cellar : The juice was fermented in stainless steel tanks at 28Â°C over five days. Malolactic fermentation and a brief settling period took place in tank before the wine was transferred to 300-litre oak barrels for its maturation phase over a period of 16 months in a combination of new French (85%), American (14%) and Hungarian (1%) oak.



Stellenzicht Wines

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