

## Stellenzicht Golden Triangle Cabernet Sauvignon 1999

Bright ruby hues dominate the colour. A good integration of peppery vanilla aromas from the oak and the ripe blackcurrent characteristics of the fruit give a hint of what to expect from the palate. A medium-to full-bodied structure with an unmistakable cabernet-fruit character of blackberries and cassis make this wine elegant but with enough "power" to last well. The tannins are ripe and soft. Pepperiness follows through from the nose and the finish is long and pleasantly fruity.

With its soft, medium-full structure, this wine should be served at a cool room temperature of about 18 degrees Celsius. Partner with herb-crusted lamb roasts and grilled game fish, or enjoy on its own.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Stellenzicht Vineyards

**winemaker :** Guy Webber

**wine of origin :** Coastal

**analysis :** alc : 13.70 % vol   rs : 2.6 g/l   pH : 3.46   ta : 6.0 g/l   va : 0.92 g/l   so2 : 124 mg/l   fso2 : 40 mg/l

**type :** Red

**pack :** Bottle

**ageing :** The wine can very easily be enjoyed at this stage, but will gain in complexity and character with further cellaring until around 2007.

**in the vineyard :** Planted between 1987 and 1992, the vineyards bearing the grapes used to craft this wine are grown on slopes facing west and north-west, on soils originating from decomposed granite and Table Mountain sandstone. The vines are all grafted onto nematode-resistant rootstocks of Richter 99, Richter 110 and 101-14 and are trellised on extended Perold systems. During the warm, dry growing season of 1999, the vines received supplementary overhead irrigation to limit the amount of moisture-stress they were subjected to. The yield from the vineyard was restricted to an average of 5.2 tonnes per hectare to further enhance the quality of the fruit.

**about the harvest:** All the cabernet grapes were harvested by hand between 17 March and 31 March 1999 as soon as they reached a Balling of 22.8 to 25.2 degrees.

**in the cellar :** After destalking and crushing, the mash was fermented by adding a selected, pure yeast culture. After six days, the juice was removed from the skins. Fermentation temperatures averaged out at around 28 degrees Celsius.

Once fermentation has been completed, the wine was drained off the primary lees and transferred to a "resting" tank. Malolactic fermentation followed. A brief settling period preceded the transfer of the wine to a combination of 76% French , 17% American and 7% Russian oak barrels. A total of 65% of these barrels were new. The wine spent the next 22 months in wood.

No finings were used before the Cabernet Sauvignon 99 was bottled on 10 December 2001. Total production was 890 cases (12 x 750ml).

