

Stellenzicht Golden Triangle Cabernet Sauvignon 2000 Barrel Selection

The intensity of the wine is firstly portrayed by its incredibly rich, deep ruby colour. The nose hints at the wine's complexities with nuances of mint, cassis, ripe blackberries and subtle spices all joining hands to form a full, gentle unit. On the palate, the intensity of fruit belies the lengthy oak aging as the oak flavours merely add to the complexity and softness of the wine's full structure. The taste lingers unendingly with an unexpected elegance and leaves the taster longing for the next juicy sip.

With its soft complexity and ripe elegance, 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 Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 3.3 g/l pH : 3.26 ta : 6.1 g/l va : 0.69 g/l so2 : 114 mg/l fso2 : 42 mg/l

type : Red **wooded**

pack : Bottle

ageing : While soft, supple and infinitely enjoyable at an early age, this is a wine which should be laid down for a few years in order to reach its full potential. Optimum maturity should be reached by an age of around eight years while the wine should be able to further develop to an age of 12 to fifteen years.

in the vineyard : Planted in 1991, the vineyard bearing the grapes used to craft this wine are grown on very gentle slopes facing west to south-west, on soils originating from decomposed granite and Table Mountain sandstone. The vines are grafted onto nematode-resistant rootstocks of Richter 110 and are trellised on a five-wire fence system. The 2000 vintage was characterized by high average temperatures (both day and night) with rainfall figures well below average. January rainfall was, however, well above average and it is this rain which probably resulted in this wine being as it is. With Cabernet Sauvignon being a late-ripening, good rains in January prevent the vines from having excessive moisture stress during the ripening phase and thus result in better quality fruit. The yield from the vineyard was unusually low at 3.88 tonnes per hectare and it is this fact which led to the fruit being extremely concentrated in colour and flavour.

about the harvest: The grapes were harvested by hand on 16 March 2000 and reached the winery at optimal ripeness with analyses of 25.0° Balling, 6.6 g/l Total acidity and a 3.48 pH.

in the cellar : The grapes were destalked, gently crushed and cooled down to 15° Celsius before being transferred to their fermenting tank. A pure yeast culture (NT50) was inoculated into the must and the fermentation was allowed to continue for four days during which time the temperature reached 29° Celsius. The still-fermenting juice was then drained off the skins at 4° Balling and, together with the press juice, transferred to a setting tank before being barreled the following day.

Fermentation was allowed to complete in the barrels with malolactic fermentation being induced once the alcoholic fermentation was complete. The wine then spent the next 30 months maturing on its fermentation lees with no racking taking place during this period. Barrels used for maturation were all 300 litre cœhogsheads of which 67% were of French Oak and 33% of American White Oak.

On 4 October 2002, the wine was removed from the barrels and, after a brief resting



period, prepared for bottling on 14 March 2003. A total of only 3330 bottles were bottled.

Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com

