

## Stellenzicht Golden Triangle Chardonnay 2003

### SAA Inflight Awards 2005 - Premium

Colour: Golden straw colour with lime-green traces.

Bouquet: It shows buttery nuances of toasty oak backed by fresh citrus aromas on the nose.

Taste: Tropical flavours are evident on the palate while hints of lemon and lime provide an elegant, fresh finish. The wine is full and complex ending in a clean, lasting aftertaste.

The winemaker recommends serving it with game, red meat or even chocolate and states it is definitely not a seafood wine.

variety : Chardonnay | 100% Chardonnay

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.72 % vol    rs : 6.6 g/l    pH : 3.25    ta : 5.7 g/l

type : White

pack : Bottle

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ageing : Enjoy now through to 2008.

**in the vineyard :** Planted between 1989 and 1992, these vines are grown in decomposed granite at altitudes ranging between 180 m and 400 m. The vines are all grafted onto nematode-resistant Richter 99 and 110 rootstocks, and trellised on a five-wire system. The winter pruning was to two spurs and the vineyards yielded an average of 5,37 tons per hectare. The vines received supplementary irrigation from an overhead sprinkler system.

**about the harvest:** The grapes were harvested by hand between the end of February and beginning of March at 23,8° Balling.

**in the cellar :** After destalking and crushing, the mash was transferred to closed stainless steel tanks where fermentation was induced by the addition of the pure yeast strains VIN13 and NT116. Malolactic fermentation was then induced to add complexity while not being allowed to complete to retain some of the fresh natural acidity.

With bi-weekly batonage, the wine matured on its primary fermentation lees for nine months before bottling in March 2004.



## Stellenzicht Wines

Stellenbosch

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