

## Stellenzicht Golden Triangle Merlot 2000

SAA Inflight 2006 - First Class and Premier

Colour: Bright ruby hues.

Bouquet: Aromas of peppery vanilla and blackcurrant.

Taste: A medium to full-bodied wine with meaty fruit characters and soft tannins allow for an elegant and impressive mouthfeel. Sweet almond aromas follow through from the nose with a rewarding finish that lingers.

Enjoy on its own or with veal, turkey or cottage pie.

variety : Merlot | Merlot

winery : Stellenzicht Vineyards

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.57 % vol    rs : 2.5 g/l    pH : 3.28    ta : 5.7 g/l

type : Red      wooded

pack : Bottle

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ageing : Drink now through to 2007/8.

**in the vineyard :** Planted between 1990 and 1993, the vineyards bearing the grapes used to craft this wine are grown on slopes facing west and north-west and in soils originating from decomposed granite and Table Mountain sandstone. The vines are all grafted onto nematode-resistant rootstocks of Richter 99, Richter 110 and Ruggeri 140 and are trellised on five-wire fence systems. When needed, the vines receive supplementary overhead irrigation to limit the amount of moisture-stress they are subjected to. The yield from the vineyard was restricted to an average of 7.2 tonnes per hectare to further enhance the quality of the fruit.

**about the harvest:** The grapes were harvested by hand in February at 23,6° Balling.

**in the cellar :** After destalking and crushing, the mash was fermented in stainless steel tanks at 30°C for six days before being transferred to oak barrels for further maturation. The wine was matured in combination of American (50%), French (25%) and Russian (25%) oak barrels for 21 months.



### Stellenzicht Vineyards

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