

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 Wines

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 23,6Å° Balling.

in the cellar : After destalking and crushing, the mash was fermented in stainless steel tanks at 30Å°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 Wines

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