

Stellenzicht Golden Triangle Merlot 2003

Colour: Brick red.

Bouquet: Aromas of ripe plum and stewed fruit intermingled with vanilla and blackcurrant.

Taste: A medium to full-bodied wine with meaty fruit characters and soft tannins. Sweet almond aromas follow through from the nose for a lingering finish.

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

variety : Merlot | 100% Merlot

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.35 % vol rs : 2.80 g/l pH : 3.64 ta : 5.36 g/l

type : Red **wooded**

pack : Bottle

ageing : The wine will reach its full potential in the next three to four years.

in the vineyard : **The vineyards (viticulturist: Eben Archer):**

The vineyards, planted between 1990 and 1993, are situated on slopes facing west and north-west, planted at an altitude of 150 m above sea-level, grow in a combination of decomposed granite and Table Mountain sandstone. The vines, grafted onto nematode-resistant rootstocks of Richter 99, R110 and Ruggeri 140 and trellised on five-wire fence systems, all received supplementary overhead irrigation when necessary, and yielded an average of 7.2 tons per hectare.

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

in the cellar : **The winemaking (winemaker: Guy Webber):**

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 Wines

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