

Stellenzicht Rhapsody 2004

Colour: Intense, rich ruby hues with a distinct, youthful purple tinge.

Bouquet: A rich complexity of mocha and dark chocolate aromas combine with the spicy sweetness of ripe plums and roasted almonds.

Taste: Full-bodied wine with succulent, ripe fruit flavours and soft tannins.

Enjoy on its own or with game (meat and fish) and beef.

variety : Pinotage | 53% Pinotage, 47% Shiraz

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.45 % vol rs : 2.7 g/l pH : 3.71 ta : 5.08 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Maturation potential: It is ready to enjoy now, but will reach its full potential in the next five to eight years.

in the vineyard : Background

Flanked by the Helderberg and Stellenbosch Mountain, between Stellenbosch and the False Bay coast, lies an exceptional tract of land that benefits from terroirs eminently suited to the cultivation of the highest quality wine grapes. This jewel in the crown of the magnificent Stellenbosch wine-growing region is known as the Golden Triangle. At its core lies Stellenzicht.

The award-winning Stellenzicht range reserves its Golden Triangle label for those wines which most eloquently demonstrate the unique terroir of this special part of the Helderberg, home to some of South Africa's most exceptional wines.

Vineyard Location

Grapes were sourced from vineyards in the Stellenbosch area and grown on slopes facing west and north-west on soils originating from decomposed granite and Table Mountain sandstone. Ranging in age from 7 to 15 years and at altitudes of 150 m to 300 m, the vines are all grafted onto nematode resistant rootstocks and are pruned and trained in order to balance the growth and yields for absolute quality. Receiving no supplementary irrigation, the yields from both vineyards were lower than usual due to very selective picking and averaged out at below six tons per hectare.

about the harvest: The grapes were harvested by hand.

Stellenzicht Wines

Stellenbosch

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