

## Stellenzicht Cellar Masters Release Shiraz 2004

Colour: Dark ruby with paler edges.

Bouquet: Ripe fruit aromas with dark chocolate and tobacco nuances and an oak-like smokey background.

Taste: Full-bodied with ripe fruit, juicy and elegant firm tannins

Enjoy on its own or with red meat and boldly flavoured seafood dishes.

variety : Shiraz | 100% Shiraz

winery : Stellenzicht Vineyards

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.58 % vol rs : 2.4 g/l pH : 3.36 ta : 6.33 g/l

type : Red body : Full wooded

pack : Bottle

2008 Michelangelo International Wine Awards - Double Gold

ageing : Enjoy now but will gain in complexity and character with further cellaring for 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**

Planted between 1989 and 1991, the vineyards are grown on slopes facing west and north-west in decomposed granite and Table Mountain sandstone soils and yielded an average of 5,1 tons per hectare.

The climatic conditions for this vintage were characterised by above-average temperatures and drier than average conditions during the preceding winter, but good rains at the start of September however helped the vines during the summer.

about the harvest: The grapes were harvested by hand at 24.7° Balling in mid-March.

