

Stellenzicht Cellar Masters Release Pinotage 2005

Colour: Dark red with purple edges.

Bouquet: Rich plum and prunes with blackcurrant flavours and an earthy background.

Taste: Full-bodied, rich with plum and blackcurrant and slight oak spices, with excellent structure and harmony.

This is certainly not a sea-food wine. It should be enjoyed at a cool room temperature with game birds, spicy fillet with ginger or with smoked Kudu. Non-conformists will be well advised to try it with chocolate mousse – it works wonderfully.

variety : Pinotage | 100% Pinotage

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin :

analysis : alc : 14.96 % vol rs : 2.8 g/l pH : 3.36 ta : 6.1 g/l

type : Red **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2007 Michelangelo International Wine Awards - Double Gold
ABSA Pinotage Top 10

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 in 1995, these young bush-vines showed their potential early on. The vineyard lies on a relatively flat slope with the rows orientated from north to south. The medium-potential soil originates from decomposed granite and the vines received an overhead, supplementary irrigation at the time of veraison.

about the harvest: Being bush vines, all the grapes were picked by hand. The yield balanced out at 7.8 tons/ha with excellent fruit concentration and vigour.

in the cellar : After destalking and crushing, the mash was transferred to closed stainless steel tanks where fermentation was induced by the addition of pure yeast strains of NT50 and N96. Fermentation took place at between 28° and 30° C with a light pressing just prior to the completion of fermentation.

Half of the wine completed fermentation in stainless steel tanks while the other half was transferred to oak barrels where the fermentation was completed. Barrel maturation time averaged at 16 months with the barrel selection as follows: 44% New French Oak, 33% new American Oak, 5% new Hungarian Oak; and 18% second fill barrels consisting of 65% French, 30% American and 5% Russian Oak.



Stellenzicht Wines

Stellenbosch

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