

## Stellenzicht Golden Triangle Cabernet Sauvignon 2003

Colour: Intense, dark ruby.

Bouquet: Very subtle oak nuances behind very intense (almost sweet) blackcurrant aromas make the nose on this wine incredibly enticing.

Taste: Dark berry flavours on the mouth confirm what the nose experienced, filling the palate with a supple intensity of fruit and oak seamlessly integrated. Tannins are firmly friendly.

This wine will accompany well most good red meat-dishes and will enjoy the added vibrance of peppered sauces especially.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Stellenzicht Wines

**winemaker :** Guy Webber

**wine of origin :** Coastal

**analysis :** alc : 15.28 % vol    rs : 2.8 g/l    pH : 3.53    ta : 5.7 g/l

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

**pack :** Bottle    **closure :** Cork

**ageing :** This wine should reach its peak in drinkability at an age of around eight years.

**in the vineyard :** **Viticulturist: Eben Archer**

Sourced from seven individual vineyards, the fruit used for this wine showed the diverse characters of each and were picked separately during the week of 7 to 14 April. The vineyards ranged in age between 12 and 16 years with the fruit being harvested at yields of around 5.2 Tonnes/ha. Soils for the different vineyards are mostly classified as Tukulu and Oakleaf with a small portion of Swartland. All the vineyards are trellised.

**about the harvest:** Grapes were harvested by hand in mid-March.

**in the cellar :** The hand-picked grapes were crushed and destemmed before being fermented with yeast strains in closed stainless steel fermenters and left on their skins for 6 weeks. After draining off the juice from the skins, the wine was allowed to undergo malolactic fermentation in tank before being transferred to 300-litre oak barrels for a maturation period of 12 months. Barrels comprised around 70% French oak, 22% American oak and 8% Russian oak. Final bottling took place on 14 December 2004 with a total of 30,778 bottles being filled.



### Stellenzicht Wines

Stellenbosch

021 569 0362

[www.stellenzicht.com](http://www.stellenzicht.com)