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Stellenrust Timeless 2005

This wine offers a menthol fresh nose with the palate enriched with herbs, some mint chocolate and also a lingering finish with well balanced tannins concentrating on the mid-palate.

Can't compliment anything better than a fillet of beef or rack of lamb – this is a wine not for the faint hearted and not for faint food.



variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 3.7 g/l **pH :** 3.48 **ta :** 6.2 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2008 Calyon Trophy - Top 10 Bordeaux
2008 Michelangelo - Gold medal

in the vineyard :
The Stellenrust Timeless resembles the pride of the estate with extra effort being put in to ensure that each bottle lives up to its name for being timeless.

The vines used for this wine are a combination of trellised Cabernet Sauvignon, Merlot and Cabernet Franc vines from both the Helderberg and Bottelary property.

about the harvest: Grapes are picked between 24 to 25° Balling, crushed and allowed to cold macerate for anything between 2 – 4 days.

in the cellar : The juice are inoculated with French yeast strains and allowed to ferment on the skins for at least 14 – 20 days with periods of hotter fermentation (29°C) and periods of colder fermentation (20°C). This creates not only a heavy extraction of fruit and tannin, but also an array of flavours through different fermentation temperatures. The Cab Sauv and Franc and Merlot finish malolactic fermentation in barrels and are allowed to age separately on the fermentation lees for 12 months after which it is blended and allowed another 12 months blended barrel maturation time. The wine is bottled and allowed at least 24 months bottle ageing before release.