

## Stellenzicht Golden Triangle Merlot 2005

Colour: Dark ruby

Bouquet: Ripe berries with stewed fruit and ripe plums intermingled with vanilla and blackcurrants.

Taste: Lots of ripe fruit, particularly blackcurrants create a full-bodied wine with soft tannins and a lingering aftertaste.

Enjoy on its own or with veal schnitzels, turkey or cottage pie.

**variety** : Merlot | 100% Merlot

**winery** : Stellenzicht Wines

**winemaker** : Guy Webber

**wine of origin** : Coastal

**analysis** : alc : 14.28 % vol   rs : 2.3 g/l   pH : 3.53   ta : 5.64 g/l

**type** : Red   **style** : Dry   **wooded**

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

**ageing** : Drink now or keep for the next 3 to 4 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**

The vineyards, planted between 1990 and 1993, are situated on slopes facing west and north-west, planted at an altitude of 150m above sea-level, grow in a combination of decomposed granite and Table Mountain sandstone. The vines, grafted onto nematode-resistant rootstocks of Richter 99, R110 and Ruggeri 140 and trellised on five-wire fence systems, all received supplementary overhead irrigation when necessary, and yielded an average of 7.2 tons per hectare.

*Viticulturist: Eben Archer*

**about the harvest**: The grapes were harvested by hand in February at 23.6° Balling.

**in the cellar** : After destalking and crushing, the mash was fermented in stainless steel tanks at 30°C for six days before being transferred to oak barrels for further maturation. The wine was matured in a combination of American (50%), French (25%) and Russian (25%) oak barrels for 21 months.



## Stellenzicht Wines

Stellenbosch

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