

Stellenzicht Golden Triangle Shiraz 2005

Colour: Dark ruby with paler edges

Bouquet: Ripe fruit with dark chocolate, tobacco nuances and subtle oak.

Taste: Full-bodied with ripe mulberry and black berry fruit; juicy and plain elegant! Fresh acidity and firm tannins.

Red meat and boldly flavoured seafood dishes.

variety : Shiraz | 100% Shiraz

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin :

analysis : alc : 14.89 % vol rs : 3.3 g/l pH : 3.47 ta : 6.38 g/l

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

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

2014 International Wine & Spirits Competition - Silver Medal

ageing : Ready now, this wine will gain character with ageing. Suggested cellaring, 5 to 8 years.

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

Planted between 1989 and 1991, the vineyards are grown on slopes facing west and northwest in decomposed granite and Table Mountain sandstone soils. The yield average was 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 in March at an average of 24.7° Balling.

in the cellar : After destalking and crushing, the mash was fermented in stainless steel tanks before being removed from the skins after five days. Fermentation took place at 28° C. Malolactic fermentation and a brief settling period took place in tank before the wine was transferred to 300-litre oak for 16 months in a combination of French (85%) oak, American oak (14%) and Hungarian oak (1%).



Stellenzicht Wines

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