

Fundi (Stellekaya) 2007

A rich melange of summer berries with smooth and juicy fruits on the palate. A Cape blend benchmarking a new trend in New World wine styles.

A rich Cape bobotie, ostrich wrapped in bacon on a spice-and-nut couscous, or springbok, herb and red wine pie.

variety : Merlot | 51% Merlot 29% Pinotage 20% Cabernet Sauvignon

winery :

winemaker : Nontsikelelo Biyela

wine of origin :

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.7 ta : 5.7 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : Stellekaya is a privately owned boutique wine producer. Our cellar is located in the famous town of Stellenbosch and we source all of our grapes from producers in this appellation. From the outset we have focused on producing wines from noble red varieties.

Today we are proud to produce a collection of red wines that typify the Stellenbosch terroir and also meet international super-premium quality standards.

The vineyards are situated on well drained slopes of decomposing sandstone and rich clays. Many of these vineyards overlook False Bay and enjoy cooling sea breezes each evening. Stellekaya's 23ha property is not in production yet, so grapes are sourced from producers in the area from soils and aspects much the same as ours.

Care is taken to limit yields and to apply techniques to ensure that vigour of the plant is controlled to ensure that the fruit is of the highest possible quality and is picked at optimum ripeness.

Merlot: South slopes of Stellenbosch Mountains
Cabernet Sauvignon: North of Stellenbosch
Pinotage: South slopes of Stellenbosch Mountains

about the harvest: Grapes were hand picked at full ripeness in early March 2007. We handpicked the fruit into small lug boxes and transported it to our cellar nearby.

in the cellar : Each season we crush and vinify seven noble red varieties. These find their way into our six wines made up of three varieties and three blends or fusions as we like to call them. The wines are matured for between 12 and 22 months in the barrel followed by a bottle maturation period. We currently produce about 10 000 6-bottle cases of wine annually in keeping with our boutique style.

CELLAR NOTES

Maceration: Cold soaked for 2 days

Fermentation: Open micro fermenters

Pressing: Basket press

Malolactic fermentation: In the barrel

Maturation: 14 months in French oak, 30% new

Bottled: June 2008

Production: 11000 litres

