

Stellenzicht Golden Triangle Cabernet Sauvignon 2005

Colour: Dark red with lighter rim.

Bouquet: Cigar box with black currant, cassis and fragrant wood spices.

Taste: Full-bodied with dark berry fruit and prunes with soft tannins and a balanced acidity.

Partner with herb-crusted lamb roasts and grilled game fish or enjoy on its own.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Stellenbosch

analysis : alc : 15.16 % vol rs : 3.2 g/l pH : 3.43 ta : 6.35 g/l

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

pack : Bottle **closure** : Cork

ageing : The wine will reach its full potential in the next 6 to 8 years.

in the vineyard : Background

Midway between the Helderberg and Stellenbosch Mountains, lies an exceptional tract of land that benefits from a terroir eminently suited to the cultivation of the highest quality wine grapes. This jewel in the crown of the magnificent Stellenbosch wine-growing area is known as the Golden Triangle. At its core lies Stellenzicht.

The award-winning Stellenzicht range reserves its Golden Triangle label for those wines that 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 grapes were sourced from a vineyard planted in 1991 on very gentle slopes facing west to south-west, in soils originating from decomposed granite and Table Mountain sandstone. The vines, grafted onto nematode-resistant rootstocks of Richter 110, are trellised on a five-wire fence system and yielded an average of 3.88 tons per hectare. The 2005 vintage was early and short with early rains and heat waves after a dry winter. Most of the red wines are concentrated with high alcohols.

Viticulturist: Eben Archer.

about the harvest: The grapes were harvested by hand in mid-March.

in the cellar : The grapes were destalked, gently crushed and cooled down to 15° C before being transferred to the fermenting tank. A pure yeast culture (NT50) was inoculated into the must and the fermentation continued for four days during which time the temperature reached 29° C. The still fermenting juice was then drained off the skins at 4° Balling and, together with the press juice was transferred to a settling tank before being transferred to oak the following day.

Fermentation was allowed to complete in the barrels with malolactic fermentation being induced once the alcoholic fermentation was complete. The wine then spent the next 30 months maturing on its fermentation lees with no racking taking place during this period. Barrels used for maturation were all 300 litre "hogsheads" of which 67% were of French Oak and 33% of American White Oak.



Stellenzicht Wines

Stellenbosch

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