

Stellenzicht Golden Triangle Pinotage 2007

Colour: Great intensity of colour with rich, dark ruby hues and a slight purple edge.

Nose: Complex assortment of ripe berry fruit, herbs and spices. Tons of cinnamon, cloves and cedar mingled with cherries, mulberries and prunes.

Palate: Succulent and creamy with its sweet fruit complexities and lively spices make it incredibly enticing. Even when slightly chilled, the palate is warm and gentle with a very friendly, elegant finish.

Enjoy with game or spicy meat dishes. Non-conformists should try this with chocolate mousse.

variety : Pinotage | 100% Pinotage

winery : Stellenzicht Wines

winemaker : Guy Webber & Samantha de Mornay-Hughes

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.36 ta : 6.5 g/l va : 0.56 g/l so2 : 67 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

International Wine Challenge 2010: Silver Medal

in the vineyard : Background

Flanked by the Helderberg and Stellenbosch Mountains, 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 that most eloquently demonstrate the unique terroir of this special part of the Helderberg, home to some of South Africa's most exceptional wines.

The vineyards

Planted in 1995, the vineyard lies on a relatively flat slope with the rows orientated from north to south. The medium-potential soils originate from decomposed granite with the vines receiving supplementary irrigation at veraison and again post-harvest. Being bush vines, the yield balanced out at 8.7 tonnes per hectare with the fruit again showing excellent concentration and health.

Viticulturists: Prof. Eben Archer and Johan Mong

about the harvest: Being bush-vines, all the grapes were picked by hand at an average of 25° Balling.

in the cellar : After destalking and crushing, the mash was transferred to closed stainless steel tanks where fermentation was induced by the addition of pure yeast strains of NT50 and N96. Fermentation took place at between 28° C and 30° C with a light pneumatic pressing taking place just prior to the completion of fermentation. A portion of the wine completed fermentation in stainless steel tanks while the rest was transferred to oak barrels where both the alcoholic fermentation and malolactic fermentation were completed. Barrel maturation time averaged out at 17 months in 54% French Oak, 36% American Oak and 10% Eastern European Oak. Of these, 32% were new barrels with the rest being second- and third-fill.



Stellenzicht Wines

Stellenbosch

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