

Stellenzicht Golden Triangle Pinotage 2008

Colour: Bright, crisp ruby with hints of youthful purple around the edges.

Nose: Initial wafts of cedar and toasty oak are balanced out by hints of ripe, red berry-fruit. Fresh Mulberry and Raspberry nuances also with a touch of sweet vanilla in the background.

Palate: Clean, crisp and elegant, this vintage tends to be slightly leaner than its predecessors but with the same integrity of pure Pinotage fruit. The tannins are wonderfully ripe and integrated and result in a very friendly, unobtrusive and lasting finish.

Wonderful with game carpaccio, seared tuna and even some of the more salty cheeses.

variety : Pinotage | 100% Pinotage

winery : Stellenzicht Wines

winemaker : Winemaker: Guy Webber & Natalee Hamilton

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 2.2 g/l pH : 3.47 ta : 5.8 g/l va : 0.78 g/l so2 : 82 mg/l

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

pack : Bottle **closure :** Cork

International Wine Challenge 2011 - Silver Medal

International Wine Challenge 2010 - Silver Medal

Decanter World Wine Awards 2011 - Gold Award

ageing : While perfectly appealing in its youth, its Pinot characteristics should come to the fore nicely with further cellaring to an age of around 6 to 8 years.

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 25.2° Balling.

in the cellar : After destemming and crushing, the mash was transferred to closed, horizontal stainless steel tanks where fermentation was induced by the addition of a variety of pure yeast strains including D80 and D254. Fermentation took place at between 28° and 30° Celsius 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 fermentations and malolactic fermentations were completed. After 19 months of barrel maturation, the different



batches were blended and returned to barrel for a further three months of maturation before being readied for bottling. Only 11% of the barrels used were new with the origin spread being: 59% French Oak; 31% American Oak; 5 % Hungarian Oak and 5% Eastern European Oak.

Stellenzicht Wines

Stellenbosch

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