

Stellenzicht Golden Triangle Pinotage 1998

Colour: Full of youthful colour: blue-red, indeed carmine, with a vibrant purple tinge.

Bouquet: The reference is Pinot Noir, but much broader: a melange of plump forest-floor fruits with spicy clove and a hint of tropical banana.

Taste: Hugely structured with a concentrated herb focus. The American oak, with its bold vanilla and trademark sweet taste, is clearly evident. Perfectly balanced acid and tannin show the raspberry/mulberry fruit off at its most appealing.

Enjoy this show-stopper on its own, and try with rich and creamy casseroles, or a dish like home-made steak and kidney pie with flaky pastry. Excellent with game, roast duck, guinea fowl and grilled (very pink) lamb cutlets. Surprisingly appropriate with (or splashed over) strawberries or with chocolate deserts. Vegetarians could partner this wine most successfully with a pumpkin risotto or cous-cous topped with rocket, red peppers or chilli.

variety : Pinotage | 100% Pinotage

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Stellenzicht

analysis : alc : 13.59 % vol rs : 2.2 g/l pH : 3.83 ta : 5.3 g/l va : 0.74 g/l so2 : 69 mg/l fso2 : 39 mg/l

type : Red wooded

pack : Bottle **closure :** Cork

Gold medal at Veritas 1999

ageing : This charming, early drinker won't need years of cellaring, but of course, time would reveal its concentration and complexity even more.

in the vineyard : Pinotage is a varietal unique to South Africa: a hybrid of Pinot Noir and workaday Cinsaut (known earlier in South Africa as Hermitage) which was developed at Stellenbosch in 1925.

Pinotage grapes produce rich wines of a vibrant red colour, with a robust spicy-peppery and warm berry-fruit character. The varietal has not remained confined entirely to the South African vineyards. In recent years plantings in Zimbabwe, California and New Zealand have been started. However, South African Pinotage represents the country's unique character in the international market. Until now, no other country has been able to emanate the delectable Pinotage from the country of its origin.

in the cellar : Half of the grapes vinified here come from bush vines grown at Stellenzicht in an east-west facing vineyard block. In 1998, Pinotage grapes of the highest quality were produced which were brought to the cellar at 24 degrees Balling. The grapes were fermented on their skins for seven days in temperature-controlled stainless-steel tanks. Malolactic fermentation took place spontaneously.

70% of the wine was kept in small barriques - a combination of French and American oak - for 12 months, while the remaining 30% was matured in large French oak for the same period of time.

Stellenzicht Wines

Stellenbosch

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