

Stellenzicht Cellarmaster's Release Petit Verdot 2008 (No Added Sulphites)

Colour: Deep intensity of colour and a bright ruby/garnet hue.

Nose: Oaking is noticeable on the nose without being prominent and the concentrated fruit flavours express themselves fully through an array of spice and dark red berry flavours.

Taste: The palate is friendly and supple, notwithstanding the abundance of ripe tannins and crisp acidity. Balance is perfectly achieved between the full structure of the wine and its elegant approachability with the final lasting impression being the very lengthy aftertaste.

A real "all-rounder", this wine will pair well with an array of dishes ranging from anchovy-dotted pizza to venison pie. Its elegance makes it particularly approachable and it is thus also wonderful served on its own.

variety : Petit Verdot | 100% Petit Verdot

winery : Stellenzicht Wines

winemaker : Guy Webber assisted by Samantha de Morney-Hughes

wine of origin : Stellenbosch

analysis : alc : 15.40 % vol rs : 2.70 g/l pH : 3.47 ta : 5.6 g/l va : 0.60 g/l so2 : 3 mg/l fso2 : 0 mg/l

type : Red wooded

pack : Bottle **size :** 0 **closure :** Cork

ageing : p style="margin: 0px; text-align: justify;"Even with the lack of sulphites, the wine should last well for 4 - 6 years under favourable conditions. Due to the natural methods used in its creation, a fine sediment can be expected after some cellaring. Decanting would be preferable after some years of cellaring./p

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 use of sulphur dioxide (sulphite) as a preservative in wine dates back centuries. Acting as both an anti-microbial agent and an anti-oxidant, it facilitates the consistent production of good wines and aids in their ability to keep for many years under the correct conditions. As sulphites occur naturally in wines as a product of the fermentation process, it is not possible to produce a "sulphite-free" wine. With healthy fruit, good equipment, perseverance and the utmost care, it is, however, possible to produce good wines without the addition of sulphites. While the risks are much greater during their production, the end result is entirely worthwhile, especially for those wine lovers who suffer from asthma or have allergic sensitivity to sulphites.

Vineyards and climate data

The grapes were sourced from a very special vineyard planted in soils of decomposed granite (classified as "Oakleaf") in 2001 on a site sloping very gently to the north. The entire vineyard comprises a mere 0,49 hectare with the individual vines all grafted onto nematode-resistant rootstocks of Richter 110 and trellised on a vertical six-wire fence system. The 2008 vintage was characterised by relatively normal climatic conditions with temperatures during the harvesting period being perhaps slightly higher than the norm. Rainfall was good throughout the growing and ripening seasons and, as a result, the late-ripening, Petit Verdot, benefited from the reduced moisture stress during the final stages of ripening and provided a wonderful fruit quality.



Viticulturists: *Eben Archer and Johan Mong*

about the harvest: With the vineyard yielding a very low 7.4 tons per hectare, the quality of the fruit was perfect for the vinification of this wine. The grapes were harvested by hand on 4 April.

in the cellar :

The grapes were harvested by hand on 4 April, destalked, gently crushed and cooled down to 12° C before being transferred to specially adapted 500 litre oak barrels for fermentation. A pure yeast culture (N96) was inoculated into the must and the fermentation continued on the skins for 12 days at a maximum temperature of no more than 25° C. Malolactic fermentation occurred spontaneously during the post-fermentation maceration and before the pressing of the skins. The wine was then transferred to 300 litre barrels where it matured for a total of 22 months before being racked and readied for bottling. No new oak barrels were used for the maturation of this wine. After coarse filtration, a total of only 1 769 bottles was filled on 2 March 2010.

Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com