

Stellenzicht Golden Triangle Cabernet Sauvignon 2006

Colour: Intense, dark ruby with a vibrant brilliance.

Nose: Very typical, traditional Cabernet Sauvignon characters of black berries and cassis on the foreground with some slightly mocha-like nuances joining with spicy oak aromas in the background. Incredibly enticing!

Palate: The sweet berry flavours on the initial palate confirm the unmistakable character of Cabernet Sauvignon. Incredibly well-balanced, the wine exudes a friendly firmness with will benefit from some cellaring.

Excellent enjoyed with most red meat dishes and will especially go well with the added vibrancy of peppered sauces.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol rs : 1.9 g/l pH : 3.5 ta : 6.1 g/l

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

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

ageing : This wine should reach its full potential at around 8 to 10 years of age. br /

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 terroir 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.

Award-winning Stellenzicht reserves its Golden Triangle label for those wines which 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

Sourced from five individual vineyards, the fruit used to produce this wine shows the diverse characters of each and were picked separately between March 10 and April 6, 2006. The vineyards ranged in age between 5 and 13 years with the fruit being harvested at yields ranging between 4.8 and 9.7 tons/ha. The vines grown in mostly Tukulu and Oakleaf soils and are all trellised.

Viticulturist: Eben Archer.

about the harvest: The grapes were harvested by hand.

in the cellar : The grapes were picked by hand as well as mechanically, crushed and destemmed before being fermented with selected yeast strains in closed stainless steel fermenters. No post-fermentation maceration took place with the wine being drained off the skins as soon as the fermentations were completed. The free-run juice was kept separate from the pressed juice and the wine was allowed to undergo natural malolactic fermentation in the tank before being transferred to 300-litre oak barrels for a maturation period of 16 months.

Barrels comprised around 60% French oak, 30% American oak and 10% Eastern-European oak, with 32% of these being new. Final bottling took place on November 22, 2007 with a total of 27 991 bottles being filled.



Stellenzicht Wines

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