

Stellenzicht Rhapsody 2006

Colour: Intense, rich ruby/garnet with extremely attractive sparkle.

Bouquet: Rich and complex with undertones of toasted coffee beans and dark chocolate combined with the spicy sweetness of ripe plums and roasted almonds.

Taste: Full-bodied and succulent, the wine is perfectly balanced with flavours of ripe red-fruit and nuances of black pepper and oak spices.

Enjoy on its own or with game (meat and fish) and beef.

variety : Shiraz | 50.5% Shiraz, 49.5% Pinotage

winery : Stellenzicht Wines

winemaker : Guy Webber with Samantha de Morney-Hughes

wine of origin : Stellenbosch

analysis : alc : 15.28 % vol rs : 2.3 g/l pH : 3.49 ta : 6.1 g/l va : 0.63 g/l

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

pack : Bottle **closure :** Cork

ageing : Maturation potential: It is ready to enjoy now, but will reach its full potential in the next five to eight years.

in the vineyard : Background

Stellenzicht, founded in 1692, is as old as Stellenbosch. The farm lies in the heart of the prized Golden Triangle, so named for the outstanding wines produced from this premier winegrowing region. It lies midway between the Stellenbosch and Helderberg Mountain and is cooled by the sea breeze off nearby False Bay. Just as nature provides a balance between sunshine and tempering maritime breezes, so are the wines styled to balance passion with restraint and might with elegance. Each wine exhibits an enduring classical integrity laced with modern generosity of flavour.

Winemaker Guy Webber has combined his expertise with Shiraz and his love of Pinotage to produce Rhapsody, which melds the outstanding characteristics of both these varietals to create a new wine that is greater than the sum of its parts.

Vineyard Location

Grapes were sourced from vineyards in the Stellenbosch area and grown on slopes facing west and north-west on soils originating from decomposed granite and Table Mountain sandstone. Ranging in age from 11 to 17 years and at altitudes of 150m to 300m, the vines are all grafted onto nematode resistant rootstocks and are pruned and trained in order to balance the growth and yields for absolute quality. Receiving no supplementary irrigation, the yields from both vineyards were lower than usual due to very selective picking and averaged out at 4.5 tonnes per hectare for the Shiraz and 9.6 tonnes per hectare for the Pinotage.

Viticulturist: Johan Mong and Prof. Eben Archer

about the harvest: The grapes were harvested by hand.



Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com