

Stellekaya Cape Cross 2006

A rich melange of summer berries, red berries and raspberries. Intense fruit upfront, well balanced full bodied wine with good tannin structure. A follow through of juicy flavours to finish off.

Game meat and game fish pairs very well with Cape Cross. Fruity desserts like coffee mousse with apricot strudel matches well with this wine due to its berry flavours.

variety : Merlot | 50% Merlot 30% Pinotage 20% Cabernet Sauvignon

winery : Stellekaya Winery

winemaker : Ntsiki Biyela

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.65 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

ageing : 8 - 10 Years

in the vineyard : Merlot: Southern slopes of Stellenbosch

Cabernet Sauvignon: North of Stellenbosch

Pinotage: Southern slopes of Stellenbosch

about the harvest: Grapes were hand picked at full ripeness in early March 2006.

in the cellar : Maceration: Cold Soaked for 3 days

Fermentation: Open micro fermenters

Pressing: Basket pressed

Malolactic fermentation: In the barrels

Maturation: 20 months in French oak, 30% new

Blending: Blended after 12 months in wood

Bottled: January 2008

