

Stellenzicht Golden Triangle Pinotage 2010

Colour: Deep, intense ruby/garnet.

Bouquet: Sweet 'fruit-cake' nuances come to the fore, backed by traces of cinnamon, cardamom and cloves with all of them combined into a virtual cedar-wood cigar box.

Taste: Soft and friendly, the wine entices with its sweet, fruity succulence. Perfect balance allows it to be big without being too bold and its firm tannin structure lends a wonderfully long aftertaste which makes it exceptionally 'more-ish'.

Excellent companion to game carpaccio, seared tuna and cheeses with a more salty taste profile.

variety : Pinotage | 88% Pinotage, 12% Merlot

winery : Stellenzicht Wines

winemaker : Guy Webber assisted by Samantha de Morney-Hughes

wine of origin : Stellenbosch

analysis : alc : 14.43 % vol rs : 2.8 g/l pH : 3.57 ta : 6.4 g/l va : 0.7 g/l so2 : 56 mg/l fso2 : 22 mg/l

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

pack : Bottle **closure** : Cork

2012 Old Mutual Trophy Wine Show - Gold medal

ageing : While very appealing in its youth, the wine's Pinotage characteristics should come to the fore nicely with further cellaring to an age of around six to eight years.

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.

Award-winning Stellenzicht range reserves its Golden Triangle label for those wines that most eloquently demonstrate the unique terroir of this special part of the Helderberg, home to some of South Africa's most exceptional wines.

The vineyards

Planted in 1995, the vineyard lies on a relatively flat slope with the rows oriented from north to south. The medium-potential soils originate from decomposed granite with the vines generally receiving supplementary irrigation at véraison (onset of ripening) and again after harvesting.

Being bush vines, the yield averaged 10.2 tons per hectare with exceptionally healthy fruit showing excellent flavour concentration. Climatically, the 2009 vintage was characterised by below-average rainfall, especially during the ripening phase, thereby necessitating supplementary irrigation to fully ripen the fruit. Coupled with cooler-than-normal average temperatures during the period from December 2008 to February 2009 and this allowed for slower ripening and thus greater fruit intensity.
Viticulturists: Prof. Eben Archer and Johan Mong

about the harvest: The grapes were harvested by hand between 17 and 19 February 2010 at an average of 26,8° Balling.

in the cellar : After destemming and crushing, the mash was transferred to closed, horizontal stainless steel tanks where fermentation was induced by the addition of a variety of pure yeast strains. Fermentation took place at 29° to 32°C with light pneumatic pressing taking place just prior to the completion of fermentation.



Some of the wine completed fermentation in stainless steel tanks while the rest was transferred to oak barrels where it completed both the alcoholic and malolactic fermentation.

After an average of 22 months of barrel maturation, the different batches were blended before bottling. Only 29% of the barrels were new. Of all the barrels used, 37% were French oak, 39% American oak, 10% Hungarian and 14% Eastern European oak.

A total of 4 929 cases of 12 x 750ml bottles each was produced.

Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com

