

Stellekaya Cape Cross 2009

A full bodied red wine with hints of coffee character and loads of wild berries. A full round palate with soft tannins and a good structure. Good balance of fruits, wood and acidity.

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 | 51% Pinotage, 38% Merlot, 11% Cabernet Sauvignon

winery : Stellekaya Winery

winemaker : Ntsiki Biyela

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.60 ta : 6.4 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 8 - 10 Years

Inspired by the brightest star in the constellation Crux. A "giant red" called Gamma Crucis, which has guided many an explorer around the Cape of Storms.

in the vineyard : Merlot: Southern slopes of Stellenbosch

Cabernet Sauvignon: North of Stellenbosch

Pinotage: Breederiver

about the harvest:

The grapes were harvested at their optimum ripeness in March 2009

in the cellar :

Maceration: Cold Soaked for 3 days

Fermentation: Open micro fermenters

Pressing: Basket pressed

Malolactic fermentation: In the barrels

Maturation: 10 months in French oak, 30% new barrels

Bottled: March 2012

Production: 16000 Litres

