

Stellenzicht Golden Triangle Pinotage 1999

On the palate the huge structure and potential are realized: It is a full, rich and mouth-filling wine with stewed-fruit flavours, a concentrated herb focus and supple tannins. The aftertaste lingers and lingers of this truly ambitious red wine. Such colour intensity that it is almost an opaque wine. The deep purple and scarlet tinge speak volumes about the character which is about to follow:
True, classic pinotage colour is forthcoming with its melange of plummy and forest-floor fruits, backed by layers of spicy oak, cinnamon and cloves. Rather like the sumptuous 1998, but broader; much broader. This is certainly not a seafood red! Try with rich and creamy casseroles, or a dish like home-made steak and kidney pie with flaky pastry. Excellent with game and game birds (even smoked venison), roast duck, and beef fillet with a pepper sauce. Will even stand up to ginger and anchovies in exotic sauces. Surprisingly appropriate with (or splashed over) strawberries. Non-conformists will be well advised to try it with chocolate mousse: it works wonderfully! Vegetarians could partner this Pinotage most successfully with a pumpkin risotto or cous-cous topped with rocket, red peppers or chilli. Serve at 16 to 18°C.



variety : Pinotage | Pinotage

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.48 % vol rs : 2.8 g/l pH : 3.68 ta : 5.5 g/l va : 0.78 g/l so2 : 84 mg/l fso2 : 52 mg/l

pack : Bottle

Stellenzicht Pinotage 1998 was selected as one of the TOP TEN in South Africa (Wine Magazine/Absa Private Bank Pinotage Competition 2000), and was awarded Gold medals at Veritas 1999 and at the International Wine and Spirit Competition, London, 2000. Even more accolades are expected from the 1999 vintage.

ageing : Although a charming, early drinker, the full potential of this wine will only be reached with further cellaring. Optimum drinkability should be reached by 2005, while the structure of the 1999 will carry it well into the next decade.

in the vineyard : Planted in 1995, the young bush-vines at Stellenzicht again showed a huge potential with this only their second crop. It has now become evident that Stellenzicht is not only shiraz terroir but Pinotage as well. The vineyard lies on a relatively flat slope with the rows orientated from north to south. The medium-potential soil originates from decomposed granite. The vines did not receive any supplementary irrigation during the growing season.

In order to compensate for the youth of the vines and to harness the maximum character in the grapes, the yield was restricted to a very low 3.5 tonnes per hectare by means of harsh winter pruning, and bunch-breaking just after veraison set in.

about the harvest: It was a warm and dry season! The grapes were hand-picked at optimum ripeness and reached the cellar at between 25 and 26°C.

in the cellar : After destalking and crushing, the mash was transferred to closed stainless-steel tanks where fermentation was induced by the addition of pure N96 yeast. Fermentation took place at between 28 and 32°C with a light pneumatic pressing just prior to its completion. Malolactic fermentation followed in small, 225 litre barrels (56% American oak and 44% French oak) in which the wine was also matured for 12 months. A light egg-white fining polished the wine just prior to bottling on 22 June 2000.

Stellenzicht Wines
Stellenbosch

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