

## Stellenzicht Golden Triangle Cabernet Sauvignon 1997

Medium to full-bodied with good Cabernet fruit characters of black berries and cassis. Soft tannins make this wine elegant but it has enough "power" to last. The peppery character follows through from the nose and the wine finishes well. Bright ruby hues dominate the colour. A good integration of peppery vanilla aromas from the oak and the ripe black current characteristics of the fruit give a hint of what to expect from the palate.

With its soft, medium-full structure, this wine should be served at a cool room temperature of about 18°C and can be enjoyed with herb crusted lamb roasts, grilled game fish or on its own.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Stellenzicht Wines

**winemaker :** Guy Webber

**wine of origin :** Coastal

**analysis :** alc : 12.88 % vol rs : 2.2 g/l pH : 3.48 ta : 6.6 g/l va : 0.73 g/l so2 : 140 mg/l fso2 : 45 mg/l

**wooded**

**pack :** Bottle

**ageing :** The wine is very easily enjoyed at this stage, but will gain in complexity and character with further cellaring until around 2005.

**in the vineyard :** Planted between 1987 and 1992, the vineyards bearing the grapes used to craft this wine are grown on slopes facing west and north-west and on soils originating from decomposed granite and Table Mountain sandstone. The vines are all grafted onto nematode-resistant rootstocks of Richter 99, Richter 110 and 101-14 and are trellised on extended Perold systems. When needed, the vines receive supplementary overhead irrigations to limit the amount of moisture-stress they are subjected to. The yield from the vineyard was restricted to an average of 5.2 Tonnes per hectare to further enhance the quality of the fruit.

**about the harvest:** All of the grapes for this wine were harvested by hand between 27 March and 4 April 1997 and reached the winery at between 22.2 and 24.6° Balling.

**in the cellar :** After destalking and crushing, the mash was fermented with a selected, pure yeast culture with the juice being removed from the skins after six days. Fermentation temperatures averaged out at around 28° Celsius. Once the fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. A brief settling period preceded the transfer of the wine to a combination of large, 5000 litre French oak vats and small, 225 litre French and Russian-oak barrels where malolactic fermentation was completed and where it spent the next seventeen months maturing. A light egg white fining was used to polish the wine before being bottled on 13 June 2000.



### Stellenzicht Wines

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