

Stellenzicht Shiraz 1998

Intense, rich ruby with slight youthful purple tinge. Mocca and chocolate combine with ripe plums, fresh herbs and black pepper to give the wine an incredibly complex nose. Firm and full yet soft and succulent. Powerful fruit backed up by firm (not harsh) wood tannins result in a mouth filling experience of true Shiraz. The full-bodied character makes it a great partner to red meat, game dishes and grilled linefish. An excellent red to drink on its own.

variety : Shiraz | Shiraz

winery : Stellenzicht Vineyards

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.35 % vol rs : 2.7 g/l pH : 3.58 ta : 6.5 g/l va : 0.41 g/l

so2 : 89 mg/l fso2 : 31 mg/l

pack : Bottle



ageing : This young wine will develop even more complexity with five or six more years in the cellar.

in the vineyard : With its long, loose, medium-sized bunches of small, oval berries, ripening at about mid-season, the quality of Shiraz depends to a large degree upon where it is grown. Stellenzicht is Shiraz country. Grown on the cool slopes of the Helderberg Mountain near the coast, this varietal yield outstanding, rich, deep-coloured Shiraz wine at Stellenzicht with a fruity character and a typical smoky, scented bouquet that sets it apart. The 1998 Cape vintage was a warm, dryish season which ripened the grapes very well.

about the harvest: Healthy Shiraz grapes were hand-picked at optimum ripeness of between 24.8 and 26.8° Balling.

in the cellar : The grapes were crushed and fermented on their skins for six days with a selected, pure yeast culture. After the completion of fermentation, the wine was drained and pressed pneumatically before being matured in a combination of small, 225 litre barrels of French and American oak barrels and large, 2500 litre French oak vats.