

Stellenzicht Stellenbosch Triplet 1998

With its brilliant intensity of ruby garnet, the Triplet looks great in the glass. On the nose, the combination of spicy oak aromas and bouquets of blackberry, raspberry and cassis give an inkling of what to expect on the palate. Ripe berry-fruit with an elegant background of almond and cedar wood on the palate is completed by a lingering aftertaste of a soft, supple structure. Served at a cool room temperature of around 18 degrees Celsius, this wine will enhance the not-too-spice red-meat dishes or can simply be enjoyed with cheese and biscuits.



variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, Merlot

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 12.88 % vol rs : 2.5 g/l pH : 3.66 ta : 5.7 g/l va : 0.84 g/l

pack : Bottle

ageing : Enjoy now or see its complexities enhanced by cellaring until 2003.

in the vineyard : The sites on which the selected grapes were grown vary from cool, south-facing slopes to warmer, north-west slopes and in altitude from the warmer, low-lying plains to the cool, elevated slopes of the Helderberg and Simonsberg mountains.

All of the vines are trellised and are grown predominantly in soils of decomposed granite with some Table Mountain sandstone and shale on the higher slopes. The vines are all grafted onto nematode-resistant rootstocks and are pruned and trained in such a manner as to reduce the yield and thus optimize the quality of the fruit from which the wine is crafted.

about the harvest: The grapes were hand-picked at between 23 and 24 °C.

in the cellar : After destalking and crushing they were inoculated with pure yeast strains and left to ferment on their skins for five days at 28 to 30 °C. Four-hourly irrigations of the cap resulted in optimum extraction of colour and extract. Bringing together the three classic Bordeaux varieties of Cabernet Sauvignon, Cabernet Franc and Merlot in a 70:20:10 ratio, a more serious approach was followed in the blending of the different components in order to respect the inherent qualities of these shy-bearing varieties. A combination of French, American and Russian oak barrels was used for maturation to enhance the fullness and character of the wine and to soften the sometimes harsh tannin structure of these varieties for around 22 months.

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