

Stellenzicht Golden Triangle Shiraz 1999

Intense, rich ruby hues with a distinct, youthful purple tinge dominate the colour. On the nose, a rich complexity of aromas of mocha and dark chocolate combine with the spicy sweetness of ripe plums and roasted almonds. On the palate, the wine is full and succulent with firm, yet soft tannins. The ripeness of fruit results in a mouthfilling experience of true Shiraz.

The full bodied character of this wine makes it a great partner to most red meats (especially game) as well as to firm, grilled game fish and even chocolate desserts. An excellent red for enjoying on its own too.

variety : Shiraz | Shiraz

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.59 % vol rs : 2.2 g/l pH : 3.36 ta : 6.0 g/l va : 0.53 g/l so2 : 49 mg/l fso2 : 27 mg/l

wooded

pack : Bottle

Veritas 2001 - Silver

ageing : The wine is very easily enjoyed at this stage, but will gain in complexity and character with further cellaring for five to eight years.

in the vineyard : Planted between 1989 and 1991, 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 110 and 101-14 and are trellised on six wire fence 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 6.9 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 on 9 March 1999 and reached the winery at between 22.7 and 25.6° Balling.

in the cellar : After destalking and crushing, the mash was fermented in stainless steel tanks with a selected, pure yeast culture (NT50) with the juice being removed from the skins after eight days. Fermentation temperatures averaged out at around 28°C. Once the fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the transfer of the wine to a combination of 91% second fill French Oak barrels and 9% second fill American Oak barrels - all 225 litres. Barrel maturation lasted for 15 months before the wine was prepared for bottling on 25 October 2000. A total of 1641 cases were produced.



Stellenzicht Wines

Stellenbosch

021 569 0362

www.stellenzicht.com