

## Stellenzicht Golden Triangle Pinotage 2000

Winemaker Guy Webber describes the colour of the wine as intensely purple with a scarlet tinge. Its aromas of plums and berries backed by oak, cinnamon and cloves give way to a rich, mouth-filling palate with concentrated fruit flavours layered with nuances of herbs.

This Pinotage is the ideal companion to most red meat and game dishes but the more adventurous should try it splashed over strawberries or with chocolate desserts. It also works surprisingly well as a partner to dishes made with ginger or anchovies.

**variety :** Pinotage | Pinotage

**winery :** Stellenzicht Wines

**winemaker :** Guy Webber

**wine of origin :** Coastal

**analysis :** alc : 14.33 % vol   rs : 2.8 g/l   pH : 3.37   ta : 4.9 g/l  
wooded

**pack :** Bottle

Veritas 2002 - Bronze

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Bronze

**ageing :** Although the wine is accessible at this stage, Webber recommends that it be laid down until 2005 to be enjoyed at its best. A sturdy wine, with excellent ageing potential.

**in the vineyard :** The award-winning Stellenzicht range reserves its Golden Triangle label for those wines that most eloquently demonstrate the unique terroir of this special part of the Simonsberg, home to some of South Africa's most exceptional wines.

The grapes for this wine came from bush vines grown on relatively flat terrain in decomposed granite, established in 1995. No supplementary irrigation was given during the growing season. To compensate for the youth of the vines, yield was restricted through aggressive winter pruning and bunch breaking just after veraison and ensured intensity of flavour.

**about the harvest:** The grapes were hand-picked at 25,8Â° Balling. After destalking and crushing, fermentation took place between 28Â° and 30Â°C. Malolactic fermentation followed in small oak, using a combination of American (40%) and French (60%), where the wine matured for 16 months. A light egg-white fining preceded bottling in June 2001.



### Stellenzicht Wines

Stellenbosch

021 569 0362

[www.stellenzicht.com](http://www.stellenzicht.com)