

Stellenzicht Founderâ€™s Private Release Cabernet Sauvignon 1997

Intense, deep ruby with a hint of youthful purple. Spicy aromas of cinnamon and cloves backed by rich layers of blackcurrant, raspberry and vanilla. Full-bodied, juicy and succulent with tons of ripe berry fruit. Great structure with a delicate balance between power and elegance. Serve at a cool room temperature of around 18Â°C, this wine can be enjoyed with rare fillet, roast lamb, stews or with an assortment of creamy cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.33 % vol rs : 3.3 g/l pH : 3.58 ta : 6.4 g/l va : 0.89 g/l so2 : 103 mg/l fso2 : 43 mg/l

pack : Bottle

From time to time, nature blesses us with more than our deserved riches of good wines on Stellenzicht. It is then that we pay tribute by releasing limited quantities of these very special wines from selected barrels which are deemed worthy of the title â€œFounderâ€™s Private Releaseâ€.

ageing : Although it is supple enough to enjoy now, it should reach its true potential by 2003.

in the vineyard : The vines which produced the grapes for this wine are from the CS 46A clone and are grafted onto Richter 110 rootstocks. Planted in 1987 on mother material of decomposed granite, the vineyards lie trellised at an altitude of 160 metres above sea level. With the good rainfall of the vintage, no supplementary irrigation was necessary.

about the harvest: The grapes ripened naturally to around 24.5Â° Balling before harvesting took place by hand. The quality of the grapes was enhanced by techniques of pruning and training which restricted the yield to just over five tons per hectare.

in the cellar : After destalking and crushing, the grapes were fermented on their skins in closed, stainless steel tanks for approximately six days with irrigation of the â€œcapâ€ taking place six-hourly to optimize the extraction of colour from the skins. At the completion of fermentation, the free-run juice was drained off and the skins pressed pneumatically. A combination of the juices was transferred to a â€œrestingâ€ tank to allow for natural settling before the wine was racked into oak barrels and allowed to complete malolactic fermentation. Maturation took place in new, 225 litre oak barrels, using a combination of 88% American white oak and 12% Russian oak for a total of 26 months. A light egg white fining was given to the wine prior to final filtration and bottling in order to â€œpolishâ€ the tannins.

Stellenzicht Wines

Stellenbosch

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