

Stellenzicht Golden Triangle Shiraz 2000

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 spicey 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 mouth-filling 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. An excellent red for enjoying on its own too.

variety : Shiraz | 100% Shiraz

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.04 % vol rs : 3.38 g/l pH : 3.55 ta : 5.56 g/l va : 0.55 g/l so2 : 110 mg/l fso2 : 48 mg/l

wooded

pack : Bottle

Veritas 2002 - Gold

The International Wine & Spirit Competition 2002 - Commended

The South African Trophy Wine Show 2002 - Bronze

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 4.9 Tonnes per hectare to further enhance the quality of the fruit.

Climatic conditions for the 2000 vintage were hot and dry overall but with good rains in January "just when the vineyards needed the water the most. These climatic conditions resulted not only in a very healthy crop, but also one in which very good intensity of fruit developed in the grapes at full maturity.

in the cellar : All of the grapes for this wine were harvested by hand between 17 February and 25 February and reached the winery at between 23.1 and 25.1° Balling. After destalking and crushing, the mash was fermented in stainless steel tanks with selected, pure yeast cultures (NT50 & N96) with the juice being removed from the skins after five days. Fermentation temperatures averaged out at around 26°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 66% new Oak barrels and 34% third-fill Oak barrels "of these, 25% were of American Oak and 75% French Oak. Barrel maturation lasted for almost 16 months before the wine was prepared for bottled on 16 November 2001. A total of 5000 cases (12 x 750ml) were produced.



Stellenzicht Wines

Stellenbosch

021 569 0362

