

Stellenzicht Golden Triangle Cabernet Sauvignon 1998

Bright ruby hues dominate the colour. A good integration of peppery vanilla aromas from the oak and the ripe black current characteristics of the fruit give a hint of what to expect from the palate. Medium to full-bodied structure with good Cabernet fruit characters of black berries and cassis with soft tannins make this wine elegant but with enough *â€œpowerâ€* to last well. The peppery character follows through from the nose and the wine finishes well.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.23 % vol rs : 3.2 g/l pH : 3.43 ta : 6.2 g/l va : 0.66 g/l so2 : 132 mg/l fso2 : 41 mg/l

pack : Bottle

ageing : The wine is very easily enjoyed at this stage, but will gain in complexity and character with further cellaring until around 2005.

Vintner's Advice

With its soft, medium-full structure, this wine should be served at a cool room *â€œtemperature of about 18 degrees Celsius and can be enjoyed with herb-crusted lamb roasts, grilled game fish or on its own.*

in the vineyard : Planted between 1987 and 1992, 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 99, Richter 110 and 101-14 and are trellised on extended Perold systems. With the hot, dry growing season during 1998, the vines received supplementary overhead irrigations to limit the amount of moisture-stress they were subjected to. The yield from the vineyard was restricted to an average of 5.7 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 between 4 March and 12 March 1998 and reached the winery at between 22.8 and 25.6 degrees Balling.

in the cellar : After destalking and crushing, the mash was fermented with a selected, pure yeast culture with the juice being removed from the skins after six days. Fermentation temperatures averaged out at around 27 degrees Celsius.

Once the fermentation was complete, the wine was drained off the primary lees and transferred to a *â€œrestingâ€* tank. After malolactic fermentation was complete, a brief settling period preceded the transfer of the wine to a combination of 85% French oak barrels and 15% American oak barrels where it spent the next 24 months maturing.

A light egg white fining was used to *â€œpolishâ€* the wine before being bottled on 2 March 2001. Total production was 3,288 Cases (12 x 750ml).



Stellenzicht Wines

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