



STELLENZICHT

STELLENZICHT SÉMILLON RESERVE 2009

Winemaker: Guy Webber assisted by Samantha de Morney-Hughes

Appellation: Stellenbosch

Grape varietal: Sémillon

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Background

Flanked by the Helderberg and Stellenbosch Mountains, between Stellenbosch and the False Bay coast, lies an exceptional tract of land that benefits from terroir eminently suited to the cultivation of the highest quality wine grapes. This jewel in the crown of the magnificent Stellenbosch wine-growing region is known as the Golden Triangle. At its core lies Stellenzicht.

Award-winning Stellenzicht reserves its Golden Triangle label for those wines which most eloquently demonstrate the unique terroir of this special part of the Helderberg, home to some of South Africa's most exceptional wines.

Vineyards (viticulturists: Eben Archer and Johan Mong)

The vines bearing the fruit from which this wine is crafted grow in decomposed granite at an altitude of 290m above sea level and on a slope facing predominantly in a south-westerly direction. The vines, grafted onto nematode-resistant Richter 99 rootstocks and trellised on a five-wire fence system, received supplementary irrigation via a drip system. The vineyards yielded a low 5,17 tons per hectare in a vintage characterised as warmer and drier than the norm.

Winemaking (winemaker: Guy Webber assisted by Samantha de Morney-Hughes)

The grapes were harvested by hand on 27 March at 23,7° Balling. After destalking and crushing, the mash was transferred to closed stainless steel tanks where fermentation was induced by the addition of a selected yeast strain. Once fermentation was strongly underway, the must was transferred to barrels for the completion of fermentation as well as for maturation on the lees. Malolactic fermentation was induced to add complexity to the wine although it was not allowed to reach completion in order to retain some of the fresh natural acidity.

With regular *batonnage* to extract the full benefit of the lees, the wine matured in barrels for a period of five months before being further matured on its lees in stainless steel tanks for a further four months. It was next prepared for bottling.

The barrels comprised 50% new French and Hungarian 500-litre oak with the remaining 50% being second-fill, 500-litre barrels used for the same wine in the previous vintage.

Bottling took place on 8 February 2010 with a total of 4 031 bottles being produced.

Winemaker's comments

Colour: Straw yellow with green tinges.

Bouquet: Lime and grapefruit with nuts, honey and vanilla whiffs in the background.

Taste: Rich and round with honey and fresh citrus followed by a creamy, buttery aftertaste.

Ageing potential: While the wine should keep fresh for a while longer, it is expected to reach its full potential at an age of around four to five years.

Food pairing

Excellent enjoyed on its own or served with rich seafood, poultry dishes and summer salads.

This wine goes very well with anything smoked, especially fish and poultry, as well as dishes with cream-based sauces.

Chemical analysis

Alcohol: 13,78% by vol

Residual sugar: 1,70 g/l

Total acid: 5,10 g/l

pH: 3,45

Total extract: 19,90 g/l

Total SO₂ : 106 ppm at bottling

