



GOLDEN TRIANGLE
By STELLENZICHT

STELLENZICHT GOLDEN TRIANGLE CABERNET SAUVIGNON 2011

Winemaker: Guy Webber and Nataleé Botha

Viticulturist: Johan Mong

Appellation: Stellenbosch

Grape variety: Cabernet Sauvignon

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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

The grapes were sourced from two vineyards planted in 1993. Both are located on very gentle slopes facing in a westerly to south-westerly direction, in soils originating from decomposed granite and Table Mountain sandstone. The vines, grafted onto nematode-resistant Richter 99 rootstocks, are trellised on a five-wire fence system and yielded an average of a very low 6.2 tons per hectare.

The 2011 vintage can best be described as hot, dry and windy, although some good rains in November helped to reduce the need for very early irrigation. Thankfully the lack of humidity resulted in healthy fruit being harvested.

Winemaking

The grapes were harvested by hand between 23 and 28 March at an average of 23,6 degrees Balling, destalked, gently crushed and then transferred to fermentation tanks. The must was inoculated with pure yeast cultures (Oenoferm Rouge). Fermentation continued for six to seven days during which time the temperature was kept at about 26°C, and the wine was regularly pumped over its cap.

Fermentation was completed in the tanks and malolactic fermentation was allowed to take place spontaneously. The wine was then racked to barrels and spent the next 28 months maturing on its fine lees with a single racking taking place during this period. Barrels used for maturation were all 300-litre "hogsheads" of which 38% were of French oak, 31% of American white oak and 31% of Eastern-European

oak. New oak comprised 74% of the barrel, with the remaining 26% being two to three years old.

After maturation the wine was blended and prepared for bottling on 6 November 2013. Altogether 1 116 cases (12 x 750ml) were produced.

Winemaker's comments

Colour: Bright ruby of medium intensity.

Nose: Sweet aromas of ripe red fruit with faint hints of fresh basil. Very classic.

Palate: Medium-full bodied, velvety and incredibly elegant. Wonderful balance between sweet cassis flavours and slightly spicy oak characters. Final tannin grip will relax with time and gives an indication as to the ample aging potential.

Ageing potential: This wine should reach its full potential at around six to ten years of age.

Food pairing: Herb-crusted lamb roasts, mutton kebabs with chunky grilled vegetables, grilled Swordfish and many more.

Chemical analysis

Alcohol: 13,79% by volume

Residual sugar: 1,7 g/l

Total acidity: 6,4 g/l

Volatile acidity: 0,73 g/l

pH: 3,43

Total extract: 30,5 g/l

Total SO₂: 82 ppm (at release)

