



GOLDEN TRIANGLE
By STELLENZICHT

SHIRAZ 2012

Winemaker: Guy Webber and Nataleé Botha

Viticulturist: Johan Mong

Appellation: Stellenzicht

Grape variety: Shiraz

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Background

Flanked by the Helderberg and Stellenbosch Mountain, 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.

The award-winning Stellenzicht range 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.

Vineyard Location

Planted between 1989 and 2005, the ten vineyards bearing the fruit from which this wine was blended are grown on slopes facing west and northwest in soils of decomposed granite and Table Mountain sandstone.

The 2012 vintage can best be described as cool, dry and windy and this resulted in supplementary irrigations being critical. Thankfully the cooler temperatures lack of humidity resulted in a long ripening period with very good, healthy fruit being harvested at average yields of 5.3 tonnes per hectare.

The winemaking

The grapes were harvested by hand between 19 March and 2 April at an average of 24.5° Balling. As fruit from ten different individual vineyards was used, the fruit from each of these vineyards was picked, vinified and matured separately before being blended. The vinification process was similar for each component, with maturation/oaking figures given below being an average for the blend.

After destalking and crushing, the mash was fermented in stainless steel tanks before being removed from the skins after three to five days. Fermentation took place at between 26 and 28°C with pump-overs taking place around 8 times per day.

Malolactic fermentation was spontaneous and took place in both tank and barrel, depending on the batch. At the completion of malolactic fermentation, the wines were each

racked and returned or transferred to barrel for their maturation periods. Barrel maturation took place over 24 months in combination of French (17%), American (62%) and Eastern European (21%) oak barrels, with 34% of these barrels being new.

Bottling took place on 10 November 2014 with a total of 6,031 cases (12 x 750ml) produced.

Winemaker's comments

Colour: Bright ruby of deep intensity and with long, slow legs.

Nose: Complex array of sweet plum, ripe cherry, almonds, cinnamon and salty-licorice combine with caramel and floral violet all backed up by an rich, earthiness.

Taste: Medium-full bodied, the wine shows a classic, elegant dryness with sweet fruitiness encapsulated by nutty almonds and hazelnut in the middle, well-balanced structure and firm acidity. The end is lengthy with the natural sweetness returning to the palate a few seconds after swallowing.

Ageing potential: Very enjoyable while young, but further cellaring will enhance the complexities. Further cellaring of six to ten years is recommended.

Food pairing

Earthy dishes pair well with the favourites being: traditional, spicy Boerewors with chunky mash and rich, dark gravy; steak and kidney pie; biltong risotto; game carpaccio with juniper berries and clear biltong bisques. For the vegetarians, a sweet chickpea and lentil curry with dried apricots will do really well.

Chemical analysis

Alcohol: 14.41% by volume

Residual sugar: 2.1 g/l

Total acidity: 6 g/l

pH: 3.53

Volatile acidity: 0.57 g/l

Total Extract: 28.8 g/l

Total SO₂: 74 ppm at release

