



**GOLDEN TRIANGLE**  
By STELLENZICHT

## GOLDEN TRIANGLE PINOTAGE 2013

*Winemakers:* Guy Webber assisted by Nataleé Botha

*Viticulturist:* Quintus van Wyk

*Appellation:* Stellenbosch

*Grape variety:* Pinotage

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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**

Planted in 1995, the vineyard lies on a slope with a relatively small incline, with the rows oriented from north to south. The medium-potential soils originate from decomposed granite with the vines generally receiving supplementary irrigation at *véraison* (onset of ripening) and again after harvesting.

The 2013 vintage was one of the coolest, wettest and windiest in many years. With the months prior to harvest (November to January) being warm and dry, the grapes were very healthy and the yields average at 7,3 tonnes per hectare. Unexpected rains (over 70mm) during the time of picking posed a few logistical challenges although without having had any negative impact on the quality of the fruit.

### **Winemaking**

The grapes were harvested by hand between 7 and 22 February 2013 at an average of 24.0° Balling. After destemming and crushing, the mash was transferred to closed, horizontal stainless-steel tanks where fermentation was induced by the addition of a variety of pure yeast strains. Fermentation temperatures were allowed to reach a maximum of 28°C with regular pump-overs. A light pneumatic pressing took place just before the end of fermentation.

A portion of the wine completed fermentation in stainless-steel tanks while the rest was transferred to oak barrels where it underwent both alcoholic and malolactic-fermentation. After an average of 19 months of barrel maturation, the different batches were blended before being

prepared for bottling. Only 25% of the barrels used were new. Of the barrels used, 37% were of French oak, 45% of American and 18% of Eastern European oak. Altogether 10 119 cases of 6 bottles each were produced with bottling taking place on 9 February 2015.

### **Winemaker's comments**

*Colour:* Bright and vibrant ruby with faint purple rim which will dissipate with age..

*Bouquet:* Fresh and vibrant floral tones of violet with ripe cherry and red berry-coulis. Subtle oak with faint toastiness, cinnamon and sweet prunes in the background.

*Taste:* On the medium side of full-bodied, the wine shows the very typical sweet fruit vibrancy with lots of cherry and some uncharacteristic white pepper. Classically Pinotage, it's able tannins are gentle and friendly while the good acidity results in a very elegant, long-lasting finish.

*Ageing potential:* The wines from this vintage, while being very friendly in their youth, pose wonderful maturation potential and this wine is thus expected to develop extremely well to an age of at least 12 years.

*Food pairing:* Classic steak tartare, rare game-burgers, confit duck and sesame-seared tuna steaks are some of the favourites. For the vegetarians, wild mushroom risotto and roasted mozzarella-stuffed aubergine with oregano will do perfectly well.

### **Chemical analysis**

*Alcohol:* 14,82% by vol

*Residual sugar:* 1.7 g/l

*Total acid:* 5.5 g/l

*pH:* 3,51

*Total extract:* 27.9 g/l

*Volatile acidity:* 0,72 g/l

*Free SO<sub>2</sub>:* 29 ppm (at release)

*Total SO<sub>2</sub>:* 72 ppm (at release)

