

# the MISTAKEN IDENTITY

By STELLENZICHT

**Winemaker:** Guy Webber assisted by Nataleé Botha

**Appellation:** Stellenbosch

**Grape Varietals:** Shiraz (50%) Pinotage (50%)

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**Background:** The Mistaken Identity is a classically-styled red which stems from an accidental blend which our Winemaker made in a glass while attending a famous wine show in Bordeaux. Thinking that he had been blending Syrah varietals from different continents, he was pleasantly surprised to find that he had, in fact, blended Syrah and Pinotage to create what he believes to be the ultimate expression of "elegant power" in a Stellenzicht wine.

With Pinotage claiming half of its parentage from the Rhône valley in France, it makes perfect sense to blend it with the valley's (and Stellenzicht's) most famous variety – Syrah.

Officially classified as a Cape Blend, this wine portrays all of its components' characteristics while showing off none of them - a blend achieved for its personality and not for its components.

#### **Climatic Data:**

The 2013 vintage was one of the coolest, wettest and windiest in many years. With the months just prior to harvest (November to January) however being warm and dry, the grapes were very healthy and well-ripened. Unexpected rains (over 70mm) during the time of picking posed a few logistical challenges although without any negative impact on the quality of the fruit.

#### **Vineyards:**

The vineyards from which the fruit for this wine were harvested were planted between 1995 (Pinotage) and 1997 (Shiraz) and are all grafted onto nematode-resistant, Richeter 110, rootstocks. The Pinotage is grown as bushvines while the Shiraz is trellised on a movable 8-wire vertical system.

The Pinotage portion was harvested by hand on 7 February and yielded 7,3 tonnes per hectare at an average sugar content of 23,5° Balling while the Shiraz was harvested, also by hand, on 3 April, yielding 7,8 tonnes per hectare at an average of 24,3° Balling.

## Shiraz Pinotage 2013

#### **Vinification:**

After harvesting, the two varieties were vinified separately although treated very similarly. After destalking and crushing, the mash was fermented in stainless steel tanks at maximum temperatures of 26°C and 22°C for the Pinotage and Shiraz portions respectively. Selected yeast cultures were used in both fermentations. The juice was separated from the skins after three to five days and the press-fractions were kept separate. After spontaneous malolactic fermentations, the wines were matured for 36 months in a combination of new French (50%), American (40%) and Hungarian (10%) 300-litre Oak barrels.

Due to the structure and intensity of the wine, no fining was required before final filtration. Bottling of the 2,783 bottles took place on 21 September 2016.

#### **Winemaker's comments:**

**Colour:** Deep and intense ruby.

**Nose:** Fresh and complex with an array of both red and black fruit, touches of almond and toasted hazel nuts and floral violets, roasted herbs and rosemary.

**Palate:** Full-bodied with a rich and succulent structure, firm and friendly tannins and a creamy sweetness. The well-defined and balanced aftertaste lingers well with classy elegance.

#### **Ageing potential**

Eight to fifteen years.

#### **Food Pairing**

Being a blend, this wine is exceptionally versatile with food pairings although rich, glutinous dishes take preference. Try a slow-cooked ostrich neck stew or cool-roasted lamb with rosemary herb crust. Strangely, the wine also handles tomato well and is not out of place paired with a traditional Bolognese.

#### **Chemical analysis:**

Alcohol: 14,73 %vol  
Total Extract: 27,5 g/l  
Residual Sugar: 1,2 g/l  
Total Acid: 6,0 g/l  
Volatile Acid: 0,79 g/l  
pH: 3,48  
Free SO<sub>2</sub>: 30 ppm  
Total SO<sub>2</sub>: 82 ppm (at release)

