



GOLDEN TRIANGLE PINOTAGE 2010

Winemakers: Guy Webber assisted by Samantha de Mornay-Hughes

Viticulturist: Johan Mong

Appellation: Stellenbosch

Grape varieties: Pinotage (88%) and Merlot (12%)

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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 terroirs 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 terroirs of this special part of the Helderberg, home to some of South Africa's most exceptional wines.

Vineyards

Planted in 1995, the vineyards providing the Pinotage grapes lie on a relatively flat slope 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.

Due to severe south-easterly winds during flowering in October 2009, the yield for the 2010 vintage was an extremely low 3,7 tons per hectare. Thanks to good rainfall during the preceding winter and a dry spell during the ripening period, the grapes were very healthy with very concentrated fruit flavours.

Winemaking

The grapes were harvested by hand between 17 and 19 February 2010 at an average of 26,8° 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 took place at 29° to 32°C with light pneumatic pressing taking place just prior to the completion of fermentation.

Some of the wine completed fermentation in stainless steel tanks while the rest was transferred to oak barrels where it completed both the alcoholic and malolactic fermentation. After an average of 22 months of barrel maturation, the

different batches were blended before bottling. Only 29% of the barrels were new. Of all the barrels used, 37% were French oak, 39% American oak, 10% Hungarian and 14% Eastern European oak. A total of 4 929 cases of 12 x 750ml bottles each was produced.

Winemaker's comments

Colour: Deep, intense ruby/garnet.

Bouquet: Sweet "fruit-cake" nuances come to the fore, backed by traces of cinnamon, cardamom and cloves with all of them combined into a virtual cedar-wood cigar box.

Taste: Soft and friendly, the wine entices with its sweet, fruity succulence. Perfect balance allows it to be big without being too bold and its firm tannin structure lends a wonderfully long aftertaste which makes it exceptionally "more-ish".

Ageing potential: While very appealing in its youth, the wine's Pinotage characteristics should come to the fore nicely with further cellaring to an age of around six to eight years.

Food pairing: Excellent companion to game carpaccio, seared tuna and cheeses with a more salty taste profile.

Chemical analysis

Alcohol: 14,43% by volume

Residual sugar: 2,80 g/l

Total acid: 6,40 g/l

pH: 3,57

Total extract: 31 g/l

Volatile acidity: 0,7 g/l

Free SO₂: 22 ppm (at release)

Total SO₂: 56 ppm (at release)



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PROVA DA SAFRA 2011.

Macarronada alho e óleo plus. Jantar em 19/01/2014, conclusão curso.