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Stellenzicht Golden Triangle Shiraz 2009

Colour: Rich, dark intensity with hues of ruby and garnet, and faint tinges of purple around the edges.
Nose: Plumy liquorice with touches of star-anise, freshly-roasted nuts and white pepper.
Taste: Juicy with loads of ripe, red and black berry-fruit flavours. Soft, rich and elegant throughout with an exceptionally classy finish.

It will enhance most venison dishes (especially if combined with bacon) and pairs perfectly with wild mushroom risotto.

variety : Shiraz | 100% Shiraz
winery : Stellenzicht Vineyards
winemaker : Guy Webber assisted by Samantha de Mornay-Hughes
wine of origin : Stellenbosch
analysis : **alc :** 14.08 % vol **rs :** 3.3 g/l **pH :** 3.54 **ta :** 6.5 g/l **so2 :** 108 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2017 SAWi Awards - Grand Gold
2013 International Wine and Spirit Competition - Silver Outstanding
2013 Old Mutual Trophy Wine Awards - Bronze
2013 Syrah du Monde Awards - Silver
2013 Decanter World Wine Awards - Bronze Medal

ageing : Very enjoyable while young but further cellaring will enhance complexity. Suggested cellaring of eight to twelve years is recommended.

in the vineyard : Background
Flanked by the Helderberg and Stellenbosch Mountain, 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.

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.

Vineyards
Planted between 1989 and 2001, the vineyards bearing the fruit from which this wine was created are grown on slopes facing west and north-west and in soils of decomposed granite and Table Mountain sandstone. These vineyards yielded an average of 5,9 tons per hectare.

Climatically, the 2009 vintage was characterized by below average rainfall (especially during the ripening phase) and supplementary irrigation was thus needed to fully ripen the fruit. Coupled to this were cooler-than-normal average temperatures during the period from December to February and this allowed for slower ripening and thus great fruit intensity.

Viticulturists: Eben Archer and Johan Mong

about the harvest: The grapes were harvested both by hand and mechanically between 23 March and 14 April at an average of 23,2° Balling.

in the cellar : As fruit from seven vineyards was used, the fruit from each was picked, vinified and matured separately before being blended. The same vinification process was used 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 the juice being pumped over about eight times per day.

Malolactic fermentation was spontaneous and took place in both tank and barrel, depending on the batch. After malolactic fermentation, the wines were racked and returned or transferred to barrel for maturation. Maturation in a combination of French (43%), American (39%) and Eastern European (18%) oak barrels continued for 36 months. Only 32% of the barrels were new.

Bottling took place on 2 July 2012 with a total of 5 455 cases being produced.

Stellenzicht Vineyards

Stellenbosch

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