



Stellenrust Timeless 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 14.5 | ph: 3.48 | rs: 3.7 | ta: 6.2

type Red

producer Stellenrust Wine Estate

winemaker Tertius Boshof

wine of origin Helderberg & Bottelary

tasting notes

The Stellenrust Timeless resembles the pride of the estate with extra effort being put in to ensure that each bottle lives up to its name for being timeless.

This wine offers a menthol fresh nose with the palate enriched with herbs, some mint chocolate and also a lingering finish with well balanced tannins concentrating on the mid-palate.

blend information

60% Cabernet Sauvignon, 40% Merlot

food suggestions

Can't compliment anything better than a fillet of beef or rack of lamb - this is a wine not for the faint hearted and not for faint food.

in the vineyard

The vines used for this wine are a combination of trellised Cabernet Sauvignon, Merlot and Cabernet Franc vines from both the Helderberg and Bottelary property.

about the harvest

Grapes are picked between 24 - 25° Balling.

in the cellar

After harvesting, the grapes were crushed and allowed to cold macerate for anything between 2 - 4 days. The juices are inoculated with French yeast strains and allowed to ferment on the skins for at least 14 - 20 days with periods of hotter fermentation (29° C) and periods of colder fermentation (20° C).

This creates not only a heavy extraction of fruit and tannin, but also an array of flavours through different fermentation temperatures. The Cab Sauv and Franc and Merlot finish malolactic fermentation in barrels and are allowed to age separately on the fermentation lees for 12 months after which it is blended and allowed another 12 months blended barrel maturation time. The wine is bottled and allowed at least 24 months bottle ageing before release.