



## Stellenrust Timeless 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 14.3 | ph: 3.47 | rs: 2.5 | ta: 6.2

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

taste Fragrant

wine of origin Stellenbosch

body Full

### tasting notes

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

### blend information

Cabernet Sauvignon, Merlot, Cabernet Franc

### food suggestions

Can't complement 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 grapes used for this wine are harvested from a combination of trellised Cabernet Sauvignon, Merlot and Cabernet Franc vines from the Helderberg, Bottelary and Devon Valley areas.

### 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 juice is inoculated with French yeast strains and fermented on the skins for at least 14 – 20 days with periods of hotter fermentation (29°C) and periods of colder fermentation (20°C). This does not only create a larger extraction of fruit and tannin, but also an array of flavours through different fermentation temperatures. The Cab Sauv and Franc and Merlot partially finish malolactic fermentation in barrels and are matured separately on the fermentation lees for 18 months after which it is blended and allowed another 6 months blended barrel maturation time.