

STELLEKAYA

STELLENBOSCH | SOUTH AFRICA



ORION 2020

Inspired by the constellation Orion, whose brightest star is the 'red giant' called Betelgeuse, one thousand times larger than our sun.

VINEYARD NOTES

Site:	North of Stellenbosch
Altitude:	180 meters
Soil Type:	Tukulu (decomposed granite)
Age of Vines:	15 Years
Irrigation:	Drip irrigation
Climate:	Cool climate

HARVEST NOTES

Grapes were hand-picked at full ripeness in March 2020.
The yield was approximately 2 tons per ha.

CELLAR NOTES

Maceration:	Cold soaked for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	22 months in 100% French oak
Bottled:	February 2022
Production:	1980 litres

TASTING NOTES

A full-bodied Bordeaux-styled blend with layers of dark berries, cassis, plum, leather and hints of vanilla. Bold entry on the palate with intense currant and cranberry undertones. A well-structured wine with good balanced between tannins and fruit, enhancing the character of the wine.

FOOD NOTES

A rich dish for a rich wine – Oxtail Stew with herbs and red wine on polenta.
Lamb Shank on wilted spinach and mashed potato.

TECHNICAL ANALYSIS

Cultivars:	74% Cabernet Sauvignon, 10% Malbec, 10% Merlot & 6% Cabernet Franc
Alc:	15% Vol
Rs:	4.3 g/l
pH:	3.42
Ta:	6.8 g/l
Appellation:	Stellenbosch

