

STELLEKAYA

STELLENBOSCH | SOUTH AFRICA



ORION RESERVE 2012

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

VINEYARD NOTES

Site:	North of Stellenbosch
Altitude:	180 meters
Soil Type:	Tukulu (decomposed granite)
Age of Vines:	8 Years
Irrigation:	Drip irrigation
Climate:	Cool climate

HARVEST NOTES

Grapes were hand picked at full ripeness in March 2012.

CELLAR NOTES

Maceration:	Cold soaked for 3 days
Fermentation:	Open micro fermenters
Pressing:	Basket pressed
Malolactic fermentation:	In the barrel
Maturation:	45 months in 100% French oak
Bottled:	January 2016
Production:	1300 litres

TASTING NOTES

This limited-release red wine, expertly blended from individually selected barrels, offers an enticing bouquet of earthy forest floor with layers of fruit and spice. Its bold entry transitions to a perfectly integrated fruit and tannin profile, matured for three years in French barriques, culminating in a gripping, lingering finish. The addition of Malbec to the traditional Bordeaux varietals of Cabernet Sauvignon, Merlot, and Cabernet Franc adds smoothness and complexity to the blend.

FOOD NOTES

A rich dish for a rich wine – Slow cooked oxtail stew with herbs and red wine on polenta, or lamb shank on wilted spinach and mashed potato.

TECHNICAL ANALYSIS

Cultivars:	60% Cabernet Sauvignon, 35% Merlot 2,5% Cabernet Franc & 2,5% Malbec
Alc:	14.34% Vol
Rs:	2.7 g/l
pH:	3.5
Ta:	6.1 g/l
Appellation:	Stellenbosch

