



STELLEKAYA IS A FAMILY OWNED BOUTIQUE WINERY, THAT HAND CRAFTS RED WINE FROM CAREFULLY SELECTED VINEYARDS IN THE STELLENBOSCH REGION.

STELLEKAYA MERLOT 2017

Inspired by the brightest star in Taurus, the "giant red, Aldebaran, known as the "eye of the bull"

VINEYARD NOTES

Site: Blocks from East and South West

facing slopes of Stellenbosch

Altitude: 180 to 200 meters

Soil Type: Tukulu
Age of Vines: 10 years
Irrigation: Drip Irrigation

Climate: Cool False Bay evening breezes

HARVEST NOTES

Grapes were hand picked at optimal ripeness in early March 2017. The yield was 2.5 tons per ha.

CELLAR NOTES

Maceration: cold soaked for 3 days
Fermentation: open micro fermenters

Pressing: basket pressed Malolactic fermentation: in the barrels

Maturation: 27 months in a blend of differing age

French Oak 225 liters

Bottled: July 2019 Production: 1340 liters

TASTING NOTES

This wine is characterized by intense mulberry, cherry and plum flavors, underpinned by leafy and earthy notes with cinnamon and spice. Elegant and rich with a persistent yet soft tannin finish.

FOOD NOTES

Pairs well with slow roasted pork belly, with a reduction of berries, and or seared tuna.

AGEING POTENTIAL

8-10 Years

TECHNICAL ANALYSIS

 Alc:
 14 % by vol

 PH:
 3.43

 Rs:
 2.5

 TA:
 6.0 g/L

 Origin:
 Stellenbosch

