



STELLEKAYA

LELLO FAMILY - PRIVATE CELLAR

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

STELLEKAYA MALBEC 2017

Inspired by the giant red star Enif in the nose of the constellation Pegasus.

VINEYARD NOTES

| | |
|---------------|---------------------------------------|
| Situation: | North of Stellenbosch |
| Altitude: | 180 meters |
| | Soil Type Tukulu (Decomposed Granite) |
| Age of vines: | 10 years |
| Irrigation: | Drip irrigation |

HARVEST NOTE

Grapes were handpicked at full ripeness in February 2017.
Yield was approximately 5.3 ton per ha.

CELLAR NOTES

| | |
|--------------------------|---|
| Must treatment: | cold maceration for 3 days |
| Fermentation: | open micro fermenters |
| Pressing: | basket pressed |
| Malolactic fermentation: | in the barrel |
| Maturation: | 27 months in a blend of differing age French Oak 225 liters |
| Bottled: | July 2019 |
| Production: | 2520 liters |

TASTING NOTES

Firm and well balanced with rich aromas of black cherry and plum flavours followed by subtly integrated notes of molasses, black pepper and gravel, adding to a layered and lingering finish.

TASTING NOTES

Pairs well with beef empanadas, smoky cured beef, even a great spaghetti bolognese.

AGEING POTENTIAL

8-10 years

TECHNICAL ANALYSIS

| | |
|-----------|--------------|
| Cultivar: | 100% Malbec |
| Alc: | 13.93% |
| RS: | 2.7 |
| TA: | 6.1 g/l |
| pH: | 3.39 |
| Origin: | Stellenbosch |

