

STELLEKAYA WINERY

ORION 2008



STELLEKAYA

Stellekaya Winery is a boutique, red wine producer in Stellenbosch, the heart of Cape Winelands. Stellekaya is often synonymous with its winemaker, Ntsiki Biyela, a highly talented, young vintner who has been honored as South Africa's Woman Winemaker of the Year in 2009, and also the country's first black female winemaker. Stellekaya focuses on noble red varietals that exemplify the Stellenbosch terroir and meet international super-premium quality standards. The wines are environmentally and socially responsible certified.

This wine is inspired by the constellation Orion, whose brightest star is the red giant called Betelgeuse and is one thousand times larger than the sun. Try the wine and you'll see why - this Bordeaux-style blend is big, bold, and beautiful.



-  **ORIGIN**
Stellenbosch, South Africa
-  **WINEMAKER**
Ntsiki Biyela
-  **WINEMAKING**
Picked by hand, the grapes were cooled on arrival followed by a cold maceration process to ensure that the fruit characteristics of the grape were captured prior to fermentation. The wine was pressed using a wooden basket press, and a traditional "pigeage" method (read: a labor intensive "punch down" method) was applied in open fermentation bins. The wine sees 20 months of maturation in 100% new French Oak Barrels. Stellekaya does extended bottle aging to ensure the wine is released only in its peak.
-  **ENVIRONMENTAL SUSTAINABILITY**
Minimal use of pesticides (IPW). Vegan.
-  **SOCIAL RESPONSIBILITY**
Fair (living) wages, Wine Industry Ethical Trade Association certified.
-  **PRODUCTION**
330 cases.
-  **TECHNICAL**
Alc 14.5%
-  **VARIETAL**
Cabernet Sauvignon 60%, Merlot 20%, Cabernet Franc 20%
-  **VINEYARDS**
Site: North of Stellenbosch
Altitude: 180 meters
Soil Type: Tukulu (Decomposed Granite)
Age of Vines: 8 Years
Irrigation: Drip irrigation
Climate: Cool
-  **NOSE**
Layers of black fruits and hints of truffles; vanilla complexity.
-  **FOOD**
A rich dish for a rich wine - Oxtail Stew with herbs and red wine on polenta, Lamb Shank on wilted spinach and mashed potato.
-  **AGEING**
Age for 6 to 10 years.
-  **ACCOLADES**
2008 Gold (International Wine & Spirit Competition - 2013)
2007 Silver (Old Mutual Trophy Wine Show - 2012)
2005 Gold (Michaelangelo Awards - 2008)