

STELLEKAYA WINERY

HERCULES 2009
















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.

Inspired by the constellation Hercules, the giant red is Rasalgethi. Hercules is known as "the Hero" after completing "the twelve labors". An appropriate name, as we can assure you, winemaker Ntsiki Biyela labored over this wine pretty intensively!



-  **ORIGIN**
Stellenbosch, South Africa
-  **WINEMAKER**
Ntsiki Biyela
-  **WINEMAKING**
Hand harvested from a cool-climate, the fruit was cooled on arrival and a cold macerated to capture fruit flavors prior to fermentation. Wines were pressed using a wooden basket pressed and made using the traditional "pigeage" punch down method in open fermentation bins, followed by 100% maturation for 24 months in French Oak Barrels.
-  **ENVIRONMENTAL SUSTAINABILITY**
Minimal use of pesticides (IPW). Vegan.
-  **SOCIAL RESPONSIBILITY**
Fair (living) wages, Wine Industry Ethical Trade Association certified.
-  **PRODUCTION**
500 cases.
-  **TECHNICAL**
Alc 14.5%
-  **VARIETAL**
91% Sangiovese, 9% Cabernet Sauvignon
-  **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 dry, red fruits and hints of dried cherry tomatoes.
-  **FOOD**
Mediterranean foods, like rich mushroom risotto or light meats with parmesan shaving and truffle oil.
-  **AGEING**
Age for 4 to 6 years.
-  **ACCOLADES**
2007 4 Stars (Platters Guide)