



## PRESS RELEASE

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## **Organic wine goes big league with Stellar's Veritas Gold**

No compromise on ethics or quality. Clinching a coveted gold medal for their Sensory Collection Organic Cabernet Sauvignon 2003 at the Veritas Awards set a new benchmark for Stellar Winery, confirming that organically produced wine can compete with the best out there.

Of the ten Cabernet Sauvignons awarded gold, Stellar Winery's is the only organic wine in this elite group.

"We are delighted to receive this award, as the Sensory Collection is our flagship range," says winemaker Dudley Wilson. "Bringing home gold shows that sustainable organic wine farming is most viable in terms of quality.

Stellar Winery also won two silver medals for the Sensory Collection Pinotage 2003 and Organic Colombard/Sauvignon Blanc 2005. The Sensory Collection Merlot 2003 and the Live-a-Little Rosé both took bronze.

Situated in Trawal, Namaqualand, Stellar is a joint venture between four farmers and the cellar, and makes use of a semi-arid climate, unrivalled refrigeration capacity and extensive in-house engineering skills to produce modern organic wines.

Part of its winning formula is its uncompromising adherence to fair labour practices and social and economic upliftment. Stellar Winery was also the first organic winery in the world to receive international Fairtrade accreditation.

The grapes used for the award-winning Sensory Collection Cabernet come from two farms, one in Trawal and the other in Vredendal. Both vineyards give relatively low yields with small bunches and small berries. To determine the best wood style, the best blend of the various Cabernet tanks was used to fill new barrels from Toneleria Nacional. The best barrels were selected for the Sensory Collection. A Cabernet with brilliant fruitiness of clear black current flavours and a subtle note of strawberries. The fruits are perfectly embedded in spicy notes of tobacco, cinnamon and vanilla. Additionally, typical green pepper and a hint of grass bring out the identity of the wine.

The mouthfeel is dominated by two dynamically competing characters, the strong minerality and the softly acting tannins. Together they create a dense and fully structured sensation in the mouth. Continued mixing with oxygen gives complexity to this wine and slowly banishes its youthfulness, which is presented by a fresh (and wine life- prolonging) acidity in the aftertaste.

Stellar Winery is endorsed by the highly respected SKAL International, the Dutch Accreditation Council RvA, as following their very strict organic production methods.

### **ENDS**

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