Stellenbosch

RESERVE

Polkadraai

NORTH EAST ASPECT

Red fruit, powerful body and grippy tannin for added structure and midpalate weight.

Simonsberg

SOUTH WEST ASPECT

Black and blue fruits, juicy body and rich finish for added fruit and finesse.



Ou Hoofgebou Cabernet Sauvignon 2020

WINE OF ORIGIN STELLENBOSCH

The Building:

The Ou Hoofgebou was built to house the Stellenbosch College, which later became Stellenbosch University. After construction of other college buildings, the original building was referred to as the Ou Hoofgebou (Old Main Building). Now home to the Faculty of Law, the Ou Hoofgebou is a stately landmark in the campus landscape. Considered the King of red varieties, Cabernet Sauvignon matches the Ou Hoofgebou in bearing with its regal flavours and powerful tannins.

The Vintage:

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, with timeous seasonal rainfall laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

Winemaker's Notes:

Fermentation took place in open-top stainless-steel fermenters. Punch-downs and pump-overs were performed 4 times daily to ensure balanced extraction of colour and tannins. After fermentation, the wine was macerated on the skins for 14 days. Malolactic Fermentation was followed by further aging in French oak for 12 months, using only seasoned oak.

Tasting Notes:

Deep, opaque ruby. Rich notes of cassis, blackberry and bramble, combined with pencil shavings and tobacco. A classic Cabernet, showing fine, coating tannin with balanced acidity to support intense black fruit flavours. Dark chocolate and cedar are accompanied by a savoury tomato puree character that adds complexity. Polished, with well-integrated oak, resulting in classically styled Cabernet.



Alcohol	14.05%
Acidity	5.7g/l
RS	2.4g/l
pH	3.62

