

# Stellenbosch

R E S E R V E

## Polkadraai

NORTH EAST ASPECT

### *Cabernet Sauvignon*

Red fruit, powerful body and grainy tannin for added structure.

## Devonvalley

SOUTH WEST ASPECT

### *Merlot*

Red fruits, crunchy tannins, and fresh acidity to add expressive fruit.

## Simonsberg

SOUTH WEST ASPECT

### *Cab Sauv & Cab Franc*

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

## Helderberg

NORTH ASPECT

### *Cab Sauv, PV & Malbec*

Dark fruits, grainy tannins, herbs & dense structure for a powerful body.



## Vanderstel 2020

70% Cabernet Sauvignon | 15% Merlot | 6% Cabernet Franc | 6% Petit Verdot | 3% Malbec

WINE OF ORIGIN STELLENBOSCH

### The Man:

The governor of the Cape, Simon van der Stel, founded and gave his name to our hometown. A remarkable man who is also considered the father of our country's wine heritage, we felt it fitting to name our Bordeaux style blend after him. The blend, made up of five varieties from various sites across Stellenbosch, represents a quintessential Stellenbosch red wine.

### 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:

Varieties and parcels were vinified separately. Fermentation was completed in open-top stainless-steel fermenters. Primary fermentation took 7 days during which punch-downs and pump-overs were performed 4 times daily. After this the wine was macerated on the skins for 14 days to ensure balanced extraction of phenolics. The wine was matured in 300L French oak barrels for 12 months.

### Tasting Notes:

Deep, bright ruby in colour, this wine shows expressive cassis and black cherries with Christmas cake spice, thyme, and mocha adding richness. Full-bodied with intense plum and black cherry notes well integrated with spicy notes of clove and cedar. Grippy yet refined tannins compliment the bright, fresh acidity culminating in a dry, dark chocolate finish.



Alcohol.....14,01%  
Acidity.....5,6g/l  
RS.....2,9g/l  
pH.....3,57

