

STELLENBOSCH

RESERVE

2017 Ou Hoofgebou Cabernet Sauvignon

Wine of Origin Stellenbosch

POLKADRAAI

NORTH EAST ASPECT

Red fruit, powerful body and grainy tannin for added structure and mid-palate weight.

SIMONSBERG

SOUTH WEST ASPECT

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

PICKING DATE

SIMONSBERG

7th of March at 25.6 Balling

DEVONVALLEY

8th of March at 24.5 Balling



Stellenbosch is a unique town that is the center of fine wine, academia and culture –not only in South Africa but for the entire continent. For all of us involved with Stellenbosch Reserve, it is the town where we went to school, studied at the University of Stellenbosch and still live and work today. Founded in 1679, it is South Africa's second oldest town after Cape Town and is breathtakingly beautiful with an old world hospitality that sets it apart from any other place in our country.

At the time of the bicentenary of Stellenbosch in 1879, the community decided to erect a monument in its commemoration. It was decided to build a new university building, which showed the importance given to education in this historic town. The building took just over six years to complete and was designed by Carl Otto Hager.

It has been a privilege to call this place home and with these wines, we would like to pay homage to its rich heritage and of late it becoming the center stage of fine cuisine on the entire continent.

TASTING NOTES

The 2017 Ou Hoogebou Cabernet Sauvignon may be the finest vintage yet! Medium to full-bodied, it has a crimson edge and dark core. Blue and black fruits lead from the nose onto the palate, delivering classic notes of pencil shavings and wet earth. It offers a superbly balanced acidity, fine tannins and exotic depth. Purity and poise are the descriptors in 2017, showing that the vintage is one of real pedigree and fine character. Tightly sprung and balanced by classy oak, it will mature well over the next decade.

WINEMAKING

Fermentation was completed in open-top stainless-steel fermenter using cultivated yeasts (FX 10 & WE 372). During fermentation, both punch-downs and pump-overs were performed 4 times daily to ensure balanced extraction of colour, flavour, structure and aromatics. After fermentation was completed, the wine was macerated on the skins for a further 14 days.

Malolactic Fermentation was completed in French Oak barrels then racked off the lees for further aging. The wine was matured in french oak for 12 months (20% new oak & 80% seasoned oak). Both these parcels were vinified separately and blended before bottling. The 2017 Ou Hoogebou Cabernet Sauvignon was bottled on the 27th of July 2018.

VINTAGE

The grapes were selected from various vineyards that are located in the Stellenbosch region. The main soils types associated with these selected vineyards are Decomposed Granite, Tukulu, Clovelly, and Hutton. The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine. We would mention 2017 in the same breath as 2009 and 2015. Although a small vintage it remains great, as the focus is to produce quality wines.



TECHNICAL ANALYSIS

ALCOHOL	14.60 %
RESIDUAL SUGAR	3.1 g/l
ACIDITY	5.9 g/l
pH	3.55



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