

STELLENBOSCH

RESERVE



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, the same architect who designed the Moederkerk.



Vintage: 2016

Grape Variety: 100% Cabernet Sauvignon

Appellation: Stellenbosch

Analysis:

- Alcohol 14.74%
- pH 3.65
- Acidity 5.7g/l
- Res. Sugar 3.8g/l

Winemaker: Reynie Oosthuizen

Terroir:

Climate: Mediterranean

Rainfall: +- 650mm P.A

Soil Types: Decomposed Granite/ Tukulu/ Clovelly/ Hutton/Oakleaf

Showing a shimmering hue, it is classic in style with a medium body, showing a fresh acidity and juicy red fruits. Notes of forest floor and blueberry pie, contrast fine Chinese spice and a dash of mint. The palate is sweetly-fruited, knitted by creamy oak and chewy tannins, offering an earthy complexity and savoury edge. It is long, rewarding and gentle in 2016 for drinking over the next 5 years.

The wine was fermented in stainless steel open top fermenters, with manual punch downs occurring 3 to 4 times per day. Primary fermentation took 7 days, and a maceration period of 14 days followed. Malolactic fermentation took place in barrels, thereafter the wine was matured in 30% new French oak barrels for 18 months.