

STELLENBOSCH

RESERVE



Founded in 1679 by Simon van der Stel, first governor of the Cape, and founding father of our country's wine heritage, Stellenbosch is unique in that it is the centre of fine wine, cuisine, academia and culture in South Africa. Stellenbosch has been home to many of South Africa's greatest leaders, intellectuals, artists, scientist, sportsmen and winemakers. Stellenbosch Reserve pays homage to Stellenbosch and its rich cultural heritage.



Vintage: 2016

Grape Variety: Cabernet Sauvignon 60%,
Merlot 26%
Malbec 11%
Petit Verdot 3%

Appellation: Stellenbosch

Analysis:

- Alcohol 14.41%
- pH 3.64
- Acidity 5.6g/l
- Res. Sugar 3.0g/l

Winemaker: Reynie Oosthuizen

Terroir:

Climate: Mediterranean

Rainfall: +- 650mm P.A

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

The 2016 is garnet with a purple edge, elegantly textured and medium in body. It offers a blaze of fine red berries, creamy oak and savoury complexity. The palate offers hints of mint, dried mushrooms and glazed cherries, finishing with cured meat and vanilla notes. It is a majority Cabernet Sauvignon, providing cassis notes and a serious backbone to the more generous Merlot, Malbec and Petit Verdot. Overall, a fine balance of freshness, glossy fruit and earthy undertones. It drinks well now, but will age well for a decade.

Fermented in open-top fermenters, with the cap manually punched down 3-5 times per day. Primary fermentation took 7 days, followed by a 10-21 day maceration period. Malolactic fermentation took place in barrels and the wine was then left in 40% new French oak for 18 months. The wine was then blended and bottled and released after it was tasted in December 2017.