

STELLENBOSCH

RESERVE

2017 VANDERSTEL

WINE OF ORIGIN STELLENBOSCH

**CABERNET SAUVIGNON 69%, MERLOT 21%,
MALBEC 5%, CABERNET FRANC 3%, PETIT VERDOT 2%**

POLKADRAAI

**NORTH EAST ASPECT
(CAB SAUV & MERLOT)**

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

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 & MALBEC)**

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

DEVONVALLEY

**SOUTH WEST ASPECT
(CAB SAUV, MERLOT & PV)**

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

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 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.

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 Van der Stel shines in the fine 2017 vintage. It is full-bodied with a black core and purple edge, glistening with ripe fruit and exotic notes. Structure and definition is delivered by the majority Cabernet Sauvignon component, while silky Merlot and spicy Malbec completes this thrilling Bordeaux blend. Powerful and dense on the palate, it shows a sense of weightlessness leading to a softly fruited core. Well balanced by a fresh acidity and classy oak, the sweet fruit contrasts savoury notes, a sprig of mint and touch of vanilla. Rather sumptuous now, this towering wine will age for a decade or more.

WINEMAKING

Each variety and parcel was vinified separately. 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 four times daily to ensure balanced extraction of colour, flavour, structure and aromatics. Primary fermentation took 7 days, after which 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 ageing. The wine was matured in 300l French oak for 12 months (20% new oak & 80% seasoned oak). All the varieties were vinified separately and blended before bottling.

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	14.75 %
RESIDUAL SUGAR	1.7 g/l
ACIDITY	5.7 g/l
pH	3.60



Annandale Road, Stellenbosch
Tel +27 21 881 3899

info@stellenboschreserve.com • www.stellenboschreserve.com