

Stellenbosch

R E S E R V E

2018 VANDERSTEL

WINE OF ORIGIN STELLENBOSCH

56% CABERNET SAUVIGNON • 28% MERLOT • 8% MALBEC • 7% PETIT VERDOT • 1% CABERNET FRANC

POLKADRAAI

NORTH EAST ASPECT
(CAB SAUV & MERLOT)

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

SIMONSBURG

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.

The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

The Man: Simon van der Stel

The first 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.

Vintage

The 2018 vintage was dry, following three consecutive years of drought. The dry conditions allowed the grapes to develop concentrated fruit flavours. 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. Malolactic Fermentation was completed in barrel after which the wine was matured in 300l French oak barrels for 12 months, using 20% new oak.

Tasting Notes

Dark and intense ruby. Distinctive fragrances of bright black cherry, blackcurrant and fruit pastilles jump out of the glass. The juicy black fruits are accompanied by a mouth-coating creaminess on the palate, along with fine-grained tannins and lively acidity that makes this wine very appealing. Complexity is built with savoury layers of cedar, tobacco leaf and toast balancing the rich fruit flavours that linger on the finish.



TECHNICAL ANALYSIS

ALCOHOL	14.76 %
RESIDUAL SUGAR	2.9 g/l
ACIDITY	5.5 g/l
pH	3.56



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