

# Stellenbosch

R E S E R V E

## 2019 Ou Hoofgebou Cabernet Sauvignon

Wine of Origin Stellenbosch

### POLKADRAAI

#### NORTH EAST ASPECT

Red fruit, powerful body and grippy 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

#### POLKADRAAI

19th of March 2019

#### SIMONSBERG

22nd & 27th of March 2019



The wines of Stellenbosch Reserve pay homage to the 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 Building: The Old Main Building

The Ou Hoofgebou was built to house the Stellenbosch College, which later became Stellenbosch University. After construction of other college buildings, the original building was referred to as the Ou Hoofgebou (Old Main Building). Now home to the Faculty of Law, the Ou Hoofgebou is a stately landmark in the campus landscape. Considered the King of red varieties, the Cabernet Sauvignon matches the Ou Hoofgebou in bearing with its regal flavours and powerful tannins.

### Vintage

The 2019 vintage was challenging, with moderate temperatures resulting in a later harvest. Cooler days and nights resulted in slow sugar accumulation while phenolics kept developing. 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

Fermentation took place in open-top stainless-steel fermenters. Punch-downs and pump-overs were performed 4 times daily to ensure balanced extraction of colour and tannins. After fermentation, the wine was macerated on the skins for 14 days. Malolactic Fermentation was followed by further aging in French oak for 12 months, using only seasoned oak.

### Tasting Notes

Expressive dark fruit on the nose, showing ripe aromas of cassis, black cherry and Christmas cake, with savoury notes of toast and sandalwood. The bold fruit creates a juicy and textured mouthfeel, with mouth-coating tannin that is fine yet grippy, with an elegant raspberry freshness. Balance is provided by savoury notes of cigar box. A classic example of Stellenbosch Cabernet.



### TECHNICAL ANALYSIS

ALCOHOL	14.22 %
RESIDUAL SUGAR	1.9 g/l
ACIDITY	5.8 g/l
pH	3.53



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