

Stellenbosch

R E S E R V E

2018 Ou Hoofgebou Cabernet Sauvignon

Wine of Origin Stellenbosch

POLKADRAAI

NORTH EAST ASPECT

Red fruit, powerful body and grainy 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

SIMONSBERG

7th & 8th of March

DEVONVALLEY

26th of March



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 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 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

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 completed in barrel followed by further aging in French oak for 12 months, using only 20% new oak.

Tasting Notes

Aromatic red and black fruit show prominently on the nose. Red cherries, cassis, red currant and black cherry mingle seamlessly. Rich flavours of dark chocolate, cinnamon and a hint of cardamom blend with the fruit that follows through on the palate. A classic Stellenbosch Cabernet showing characteristic grippy tannins and fresh acidity that provide structure to support the full body.



TECHNICAL ANALYSIS

ALCOHOL	14.19 %
RESIDUAL SUGAR	2.0 g/l
ACIDITY	5.7 g/l
pH	3.55



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