

Stellenbosch

R E S E R V E

2019 VANDERSTEL

WINE OF ORIGIN STELLENBOSCH

51% CABERNET SAUVIGNON • 29% MERLOT • 9% MALBEC • 8% PETIT VERDOT • 3% CABERNET FRANC

POLKADRAAI

NORTH EAST ASPECT
(CAB SAUV)

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 & PV)

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

DEVONVALLEY

SOUTH WEST ASPECT
(MERLOT)

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 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

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

The 2019 Vanderstel is a study in balance. Aromas of pure cassis, black cherry and blueberry are interlaced with savoury notes of pencil shavings, cedar, and anise. Medium bodied and elegant on the palate, with the purity of fruit supported by savoury tobacco notes, polished and smooth tannins, and lovely fresh acidity.



TECHNICAL ANALYSIS

ALCOHOL	14.18 %
RESIDUAL SUGAR	2.3 g/l
ACIDITY	5.9 g/l
pH	3.47



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