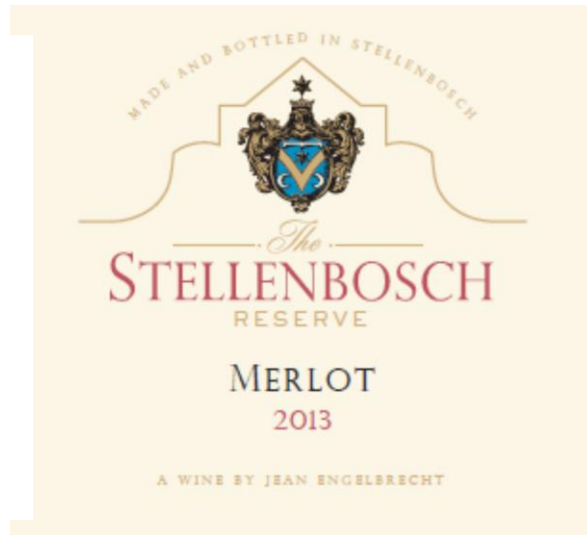


The STELLENBOSCH RESERVE

Stellenbosch is a unique town that is the centre of fine wine, academia and culture in South Africa. It is distinguished by the dramatic mountain ridges that cradle the town. Stellenbosch is birthplace and home to many of South Africa's greatest leaders, intellectuals, artists, scientists, sportsmen and winemakers. Stellenbosch Ridge pays homage to Stellenbosch and its rich heritage.

Vintage	: 2013
Grape Variety	: Merlot
Appellation	: Stellenbosch
Analysis	: Alcohol – 14.60% : pH – 3.55 : Acidity – 5.9g/l : Res. sugar – 3.2g/l
Winemaker	: Roelof Lotriet



Climate & Soil

Mediterranean climate with a rainfall of ± 650 mm per annum. The grapes were selected from various vineyards that are located in the Stellenbosch region, specifically from Devon Valley. The main soil 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.

Vinification

The wine was fermented in stainless steel open top fermenters, with manual punch downs occurring 4 times per day. Primary fermentation took 7 days, and a maceration period of 14 days followed. Malolactic fermentation took place in barrels, thereafter the wine was matured in 2nd fill 300L French oak barrels for 18 months

Tasting Notes

Colour – Bright Ruby

Aroma – This wine has wonderful Turkish delight and dark chocolate aromas that are backed up by subtle black cherry and hints of raspberry

Palate – The beautiful red fruit from the nose shows impressive follow through onto the palate. There is a delightful mocha character, with notes of raspberry, black cherry and ripe plums that create a splendidly complex wine. The wine has a fine, yet grainy tannin structure, great texture and a long lingering finish.