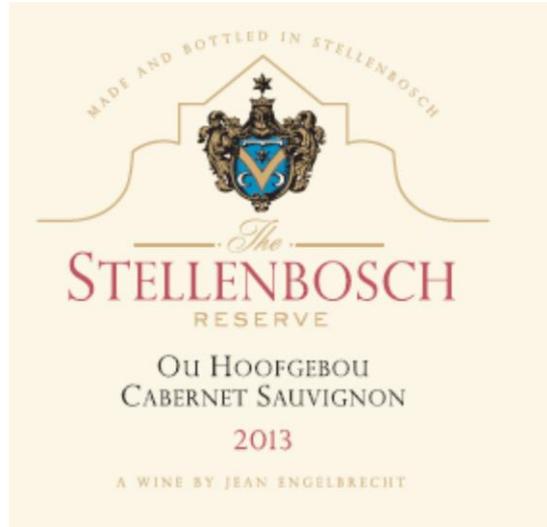


The STELLENBOSCH RESERVE

At the time of the bicentenary of Stellenbosch in 1879, the community decided to erect a monument in its commemoration. It was decided to build a new university building, which showed the importance given to education in this historic town. The building took just over six years to complete and was designed by Carl Otto Hager, the same architect who designed the Moederkerk.

Vintage	: 2013
Grape Variety	: Cabernet Sauvignon
Appellation	: Stellenbosch
Analysis	: Alcohol – 14.65% : pH – 3.65 : Acidity – 5.9g/l : Res. sugar – 2.6g/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, with 50% from the Simonsberg area and 50% from Polkadraai. The main soil types associated with these selected vineyards are Tukulu, Clovelly, Hutton and Oakleaf. 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 30% new French oak barrels for 18 months.

Tasting Notes

Colour – Deep ruby

Aroma – This wine shows lovely underlying dark fruit and cedar notes on the nose that is backed up by hints of cigar box and lead pencil that creates a beautifully intriguing aroma

Palate – The deep fruit and savory notes show fantastic follow through onto the palate, with a wonderful dark chocolate/mocha undertone that adds to the complexity that is associated with a true Stellenbosch Cabernet Sauvignon. This wine has a seamless integration of good firm tannins and a grippy structure which follows through towards a long lingering velvet finish.