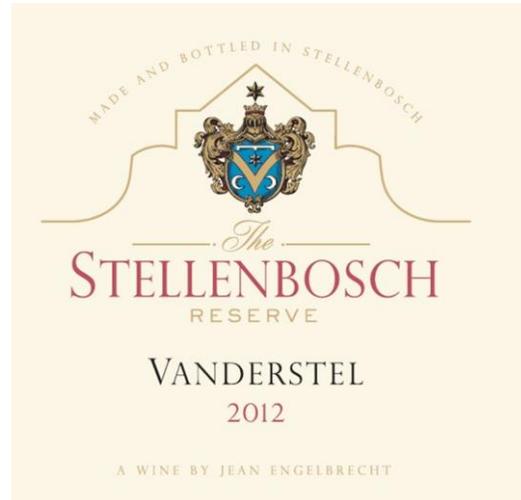


*The*  
**STELLENBOSCH**  
RESERVE

Founded in 1679 by Simon van der Stel, first governor of the Cape, and founding father of our country's wine heritage, Stellenbosch is unique in that it is the centre of fine wine, cuisine, academia and culture in South Africa. Stellenbosch has been home to many of South Africa's greatest leaders, intellectuals, artists, scientist, sportsmen and winemakers. Stellenbosch Reserve pays homage to Stellenbosch and its rich cultural heritage.

<b>Vintage</b>	: 2012
<b>Grape Variety</b>	: Cabernet Sauvignon 42%, Merlot 33%, Malbec 15%, Petit Verdot 10%
<b>Appellation</b>	: Stellenbosch
<b>Analysis</b>	: Alcohol – 14.75% : pH – 3.57 : Acidity – 5.3g/l : Res. sugar – 2.2g/l
<b>Winemaker</b>	: Roelof Lotriet



#### **Climate & Soil**

Mediterranean with the rainfall  $\pm$  650mm per annum. The grapes were selected from various vineyards that are located in the Stellenbosch region, with 45% from the Simonsberg area, 45% from Devon Valley and 10% from the Helderberg. The main soils types associated with these selected vineyards are Tukulu, Clovelly, Hutton and Oakleaf. The different soil types and climatic conditions allow for warmer fruit flavours, as well as adding complexity to the wine.

#### **Vinification**

Fermented in open-top fermentors, with the cap manually punched down 3-5 times per day. Primary fermentation took 7 days, followed by a 10-21 day maceration period. Malolactic fermentation took place in barrels and the wine was then left in 40% new French oak for 18 months. The wine is then blended and bottled, and only after a further 18 months of bottle-maturation is the wine released..

#### **Tasting Notes**

##### **Colour** – Opaque

**Aroma** – This wine shows a beautiful mixture of ripe red fruit and rich black fruit on the nose. There are underlying lead pencil and cedar notes which are well supported by soft violet aromas creating a wonderfully complex nose.

**Palate** – The silky dark fruit flavours are elegantly integrated with the gentle use of the oak barrels to create wine with a creamy texture on the mid-palate. The tannins in this wine are ripe and round providing a concentrated, full mouthfeel with a long lingering fruit filled finish