

*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.

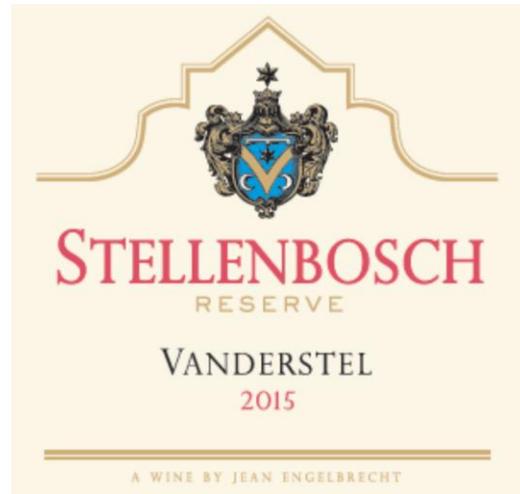
**Vintage** : 2015

**Grape Variety** : Cabernet Sauvignon 79%,  
Merlot 15%, Cabernet Franc 3%  
Petit Verdot 2% Malbec 1%

**Appellation** : Stellenbosch

**Analysis** : Alcohol –14.5%  
: pH – 3.56  
: Acidity – 5.9g/l  
: Res. sugar – 2.6g/l

**Winemaker** : 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 flavors, as well as adding complexity to the wine.

#### **Vinification**

Fermented in open-top fermenters, 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 was then blended and bottled and released after it was tasted in November 2016.

#### **Tasting Notes**

**Colour** –Deep dark opaque

**Aroma** – The wine shows beautiful ripe red fruit aromas. There is undertones of cedar and tobacco notes that adds to the complexity of this wine.

**Palate** – The wine shows a great display of both ripe red fruit and cranberry flavors with a seamless integrated, gripping tannin structure and ends off in a long lingering fruit balanced finish.