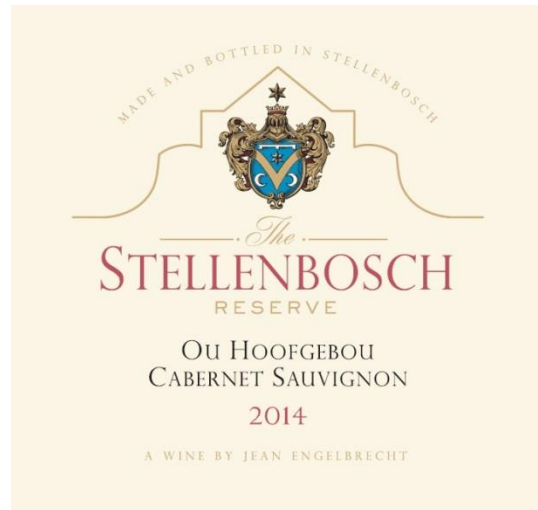


# The STELLENBOSCH RESERVE

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.

<b>Vintage</b>	: 2015
<b>Grape Variety</b>	: Cabernet Sauvignon
<b>Appellation</b>	: Stellenbosch 50% Polkadraai 50% Simonsberg
<b>Analysis</b>	: Alcohol – 14.75% : pH – 3.56 : Acidity – 6.0g/l : Res. sugar – 3.0g/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 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 flavours, as well as adding complexity to the wine.

## Vinification

The wine was fermented in stainless steel open top fermenters, with manual punch downs occurring 3 to 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** – Dark Ruby

**Aroma** – This wine shows pure dark fruit, aniseed and pine straw notes on the nose. The aroma is backed up by an herbaceous profile together with cigar box and lead pencil to create complexity.

**Palate** – The dark ripe fruit and savory notes show beautifully onto the palate. A juicy fruit intense burst and subtle aniseed undertone creates an intriguing finish. This wine has long full tannins that balance the medium acidity to create a classic Stellenbosch Cabernet Sauvignon