

# Stellenbosch

R E S E R V E

## 2017 Ou Hoofgebou Cabernet Sauvignon

Wine of Origin Stellenbosch

### POLKADRAAI

#### NORTH EAST ASPECT

Red fruit, powerful body and grainy tannin for added structure and mid-palate weight.

### SIMONSBERG

#### SOUTH WEST ASPECT

Black and blue fruits, juicy body and rich finish for added fruit and finesse.

### PICKING DATE

#### SIMONSBERG

7th of March

#### DEVONVALLEY

8th of March



The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

### The Building: The Old Main Building

The Ou Hoofgebou was built to house the Stellenbosch College, which later became Stellenbosch University. After construction of other college buildings, the original building was referred to as the Ou Hoofgebou (Old Main Building). Now home to the Faculty of Law, the Ou Hoofgebou is a stately landmark in the campus landscape. Considered the King of red varieties, the 2017 Cabernet Sauvignon matches the Ou Hoofgebou in bearing with its regal flavours and powerful tannins.

### Vintage

The 2017 vintage was challenging because of severe drought conditions across the Western Cape. Grapes were selected from various locations in Stellenbosch, most with a percentage of clay, which has good water retention that aids vines during dry conditions. Moderate day temperatures and cool nights contributed to overall good quality in the grapes.

### Winemaker's Notes

Fermentation took place in open-top stainless-steel fermenters. Punch-downs and pump-overs were performed 4 times daily to ensure balanced extraction of colour and tannins. After fermentation, the wine was macerated on the skins for 14 days. Malolactic Fermentation was completed in barrel followed by further aging in French oak for 12 months, using only 20% new oak.

### Tasting Notes

The 2017 Ou Hoogebou Cabernet Sauvignon may be the finest vintage yet! Medium to full-bodied, it has a crimson edge and dark core. Blue and black fruits lead from the nose onto the palate, delivering classic notes of pencil shavings and wet earth. It offers a superbly balanced acidity, fine tannins and ample depth. Tightly sprung and balanced by classy oak, it will mature well over the next decade.



### TECHNICAL ANALYSIS

ALCOHOL	14.60 %
RESIDUAL SUGAR	3.1 g/l
ACIDITY	5.9 g/l
pH	3.55



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