

Stellenbosch

R E S E R V E

Polkadraai

NORTH EAST ASPECT

Red fruit, powerful body and grippy 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.



Ou Hoofgebou Cabernet Sauvignon 2021

WINE OF ORIGIN STELLENBOSCH

The 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, Cabernet Sauvignon matches the Ou Hoofgebou in bearing with its regal flavours and powerful tannins.

The Vintage:

The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good aging potential.

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 followed by further aging in French oak for 12 months, using only seasoned oak.

Tasting Notes:

Classically styled Cabernet Sauvignon showing a combination of blackberry, redcurrant, toast, and liquorice. Structured yet ripe tannins with a backbone of intense black cherry, rounded out by savoury spice: liquorice, cigar box, cedar, and a hint of black pepper. Full-bodied and serious, with a focused mid-palate, this Cabernet shows typicity and good aging potential.



Alcohol.....14.2%
Acidity.....5.8g/l
RS.....1.6g/l
pH.....3.65

