

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.



Cabernet Sauvignon 2024

OU HOOFGEBOU

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:

Winter was cold and wet with above-average rainfall, replenishing soil and dam levels. Floods in June damaged some infrastructure, but luckily no damage to vines. Spring frost, rain, and easterly winds delayed budding and flowering, reducing yields. From September, warmer, drier weather boosted vine vigour, leading to an early harvest for some varieties. Summer was very hot, with heat waves managed by canopy cover. March's cooler nights slowed ripening, enhancing colour in reds. Overall, expect intense white wines and red wines with deep colour and extraction.

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:

Rich and expressive, this Cabernet opens with layers of cassis, black cherry, and dark chocolate, framed by subtle notes of cedar, nutmeg, and liquorice. The palate is full and finely structured, with ripe, elegant tannins and a fresh thread of acidity. Dark fruit flavours unfold with hints of thyme and cigar box, leading to a long, poised finish. A classic expression of Stellenbosch Cabernet with the depth and balance to age gracefully.



Alcohol	14.2%
Acidity	5.5g/l
RS	2.0g/l
pH	3.59