

Stellenbosch

R E S E R V E

Polkadraai

NORTH EAST ASPECT

CABERNET SAUVIGNON

Red fruit, powerful body and grainy tannin for added structure.

Devonvalley

SOUTH WEST ASPECT

MERLOT

Red fruits, crunchy tannins, and fresh acidity to add expressive fruit.

Simonsberg

SOUTH WEST ASPECT

CAB SAUV & CAB FRANC

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

Helderberg

NORTH ASPECT

CAB SAUV, PV & MALBEC

Dark fruits, grainy tannins, herbs and dense structure for a powerful body.



Vanderstel 2023

70% Cabernet Sauvignon, 19% Merlot, 5% Malbec, 3% Petit Verdot, 3% Cabernet Franc

Wine of Origin Stellenbosch

THE MAN:

The governor of the Cape, Simon van der Stel, founded and gave his name to our hometown. A remarkable man who is also considered the father of our country's wine heritage, we felt it fitting to name our Bordeaux style blend after him. The blend, made up of five varieties from various sites across Stellenbosch, represents a quintessential Stellenbosch red wine.

THE VINTAGE:

A dry winter season with well below average rainfall. Cold units were made up for in later winter and early spring. Slightly earlier, but good, even budding and flowering with an average yield. December brought a lot of rain, lowering temperatures and replenishing water reserves. Hot weather in early January encouraged ripening, becoming more moderate with cool nights to retain acidity. A good vintage for white varieties, with a lot of rain during the month of March making it a challenging vintage for reds.

WINEMAKER'S NOTES:

Varieties and parcels were vinified separately. Fermentation was completed in open-top stainless-steel fermenters. Primary fermentation took 7 days during which punch-downs and pump-overs were performed 4 times daily. After this the wine was macerated on the skins for 14 days to ensure balanced extraction of phenolics. The wine was matured in 300l French oak barrels for 12 months.

TASTING NOTES:

This wine opens with bold, inviting aromas of blackcurrant, red cherry, kirsch, blackberry and a delicate note of jasmine. As the wine opens in the glass, layers of sweet baking spices, ginger and red licorice emerge, adding complexity. The palate is framed by fine, ripe tannins and bright acidity, offering a vibrant combination of red and black fruit. Flavours of cherry, blackcurrant and milk chocolate are complemented by subtle hints of sandalwood and cinnamon, leading to a long finish with lingering notes of cherry and sweet spice.



Alcohol	14.25%
Acidity	5.8g/l
RS	1.8g/l
pH	3.55

