

The
STELLENBOSCH
RESERVE

Concept

Stellenbosch is a unique town that is the centre of fine wine, academia and culture in South Africa. It is distinguished by the dramatic mountain ridges that cradle the town. Stellenbosch is birthplace and home to many of South Africa's greatest leaders, intellectuals, artists, scientists, sportsmen and winemakers. Stellenbosch Reserve pays homage to Stellenbosch and its rich heritage.

Grape Variety : 63% Cabernet Sauvignon,
16% Merlot,
16% Malbec,
5% Petit Verdot

Appellation : Stellenbosch

Analysis : Alcohol – 14.99 vol%
: pH – 3.59
: Acidity – 6.1g/l
: Res. sugar – 2.6 g/l

Winemaker : Coenie Snyman



Climate

Mediterranean rainfall of approx 650mm per annum. The vineyards are situated at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. The grapes are sourced from vineyards from 83m up to 250m above sea level.

Soil

The Stellenbosch vineyards where the grapes are sourced from have a mixture of Tukulu, Clovelly, Oakleaf and Hutton soils. Deep and red in colour, the soil shows good water retention, and is a rich vineyard soil. Soil moisture is carefully monitored and supplemented by drip irrigation.

Vinification

Fermented in open-top fermentors, with the cap manually punched down 3-5 times per day. Primary fermentation took 7 days, followed by a 10-21 day maceration period. Malolactic fermentation took place in barrels and the wine was then left in 40% new French oak for 18 months. The wine is then blended and bottled, and only after a further 6 months of bottle-maturation is the wine released.

Tasting Notes

Colour – Intense Ruby.

Aroma – Herbaceous notes are backed up by cedar and lead pencil aromas with subtle hints of liquorice.

Palate – A very polished wine with well integrated tannins making it very accessible. It shows good structure on the mid-palate with a lingering finish.