

## Stellenbosch Reserve Ou Hoofgebou Cabernet Sauvignon 2022

Fragrant aromas of blackcurrant and blueberry, with toast, cigar box and a hint of black pepper. Full-bodied with structured tannins providing backbone, the palate offers rich cassis and black cherries with cedar, tobacco leaf and graphite. Layers of flavour with an intense finish of cassis and dark chocolate.

**variety :** Cabernet Sauvignon | 100%

**winery :** Stellenbosch Reserve

**winemaker :** Ignus Ferreira

**wine of origin :** Stellenbosch

**analysis :** alc : 14.36 % vol rs : 1.89 g/l pH : 3.59 ta : 6.0 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

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.

**in the vineyard :** Rainfall in the spring was also good for our vineyards during the critical times of flowering and crop set. A warm January in 2022 with a few heat waves was good for ripening, especially the red varieties. Relatively dry summer months allowed for grapes to reach full phenolic ripeness, with a long hang time for flavour development.

**about the harvest:** Ideal winter conditions provided substantial rainfall to supplement water reserves, with good cold units throughout the winter months of 2021. Bud-break was slightly later than usual due to the cold winter.

**in the cellar :** 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.



### Stellenbosch Reserve

Stellenbosch

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