

## Stellenbosch Reserve Vanderstel 2022

Deep ruby with an intriguing bouquet of concentrated cassis and blueberry with notes of tobacco leaf, baking spices and mocha. Complexity follows through onto the palate with layers of intense blackberry, cassis, black pepper and allspice, supported by structured, chalky tannins and well-integrated acidity.

**variety :** Blend - Red | 70% Cabernet Sauvignon, 20% Merlot, 6% Malbec, 2% Petit Verdot, 2% Cabernet Franc

**winery :** Stellenbosch Reserve

**winemaker :** Ignus Ferreira

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol rs : 2.2 g/l pH : 3.62 ta : 5.7 g/l

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

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

2025 Robert Parker's Wine Advocate - 90 Points

2024 Michelangelo Awards - Platinum

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.

**in the vineyard :** 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. 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:** Varieties and parcels were vinified separately

**in the cellar :** 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.



### Stellenbosch Reserve

Stellenbosch

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