

Stellenbosch Reserve Ou Hoofgebou Cabernet Sauvignon 2023

Stellenbosch Reserve Ou Hoofgebou Cabernet Sauvignon 2023 has youthful aromas of blackcurrant, red and black cherries, dark chocolate, and a touch of tobacco and cedar. A powerful entry reveals ripe blackcurrant, juicy black plums, and mulberry, balanced by a firm tannic edge. Layers of roasted herbs, graphite, and a subtle hint of green peppercorn add depth and complexity. A refined expression of a classic Stellenbosch Cabernet.

variety : Cabernet Sauvignon | 100%

winery : Stellenbosch Reserve

winemaker : Ignus Ferreira

wine of origin : Stellenbosch

analysis : alc : 14.07 % vol rs : 1.9 g/l pH : 3.57 ta : 5.8 g/l

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

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

2025 Decanter Awards - Silver

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.

about the harvest: A dry winter season with well below average rainfall. Cold units were made up for in later winter and early spring. Slightly earlier budding, 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.

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.



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