

Stellenbosch Reserve Vanderstel 2023

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 liquorice 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.

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 : 14.25 % vol rs : 1.8 g/l pH : 3.55 ta : 5.8 g/l

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

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

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.

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, 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 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.



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