

**OU HOOFGEBOU CABERNET SAUVIGNON, THE
STELLENBOSCH RESERVE**
Vintage
2023


Ou Hoofgebou is an impressive university building designed by Carl-Otto Hager and built to commemorate the bicentenary of Stellenbosch in 1879.

TASTING NOTE

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

VINTAGE CONDITIONS

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 lot of rain during the month of March making it a challenging vintage for reds.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	1.9
pH	Acidity
3.57	5.8

VINIFICATION DETAILS

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.

AWARDS

DWWA: Silver
Platter 91 pts
Wine Advocate: 90 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Duran Cornhill	None	Cork	Stellenbosch	Yes