

OU HOOFGEBOU CABERNET SAUVIGNON, THE STELLENBOSCH RESERVE

Vintage
2021


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

TASTING NOTE

Classically styled Cabernet Sauvignon showing a combination of blackberry, redcurrant, toast, and liquorice. Structured yet ripe tannins with a backbone of intense black cherry, rounded out by savoury spice: liquorice, cigar box, cedar, and a hint of black pepper. Full-bodied and serious, with a focused mid-palate, this Cabernet shows typicity and good aging potential.

VINTAGE CONDITIONS

The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good aging potential.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	1.6
pH	Acidity
3.65	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.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Duran Cornhill		Cork	Stellenbosch	Yes