

OU HOOFGEBOU CABERNET SAUVIGNON, THE STELLENBOSCH RESERVE

Vintage
2020


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

TASTING NOTE

Deep, opaque ruby. Rich notes of cassis, blackberry and bramble, combined with pencil shavings and tobacco. A classic Cabernet, showing fine, coating tannin with balanced acidity to support intense black fruit flavours. Dark chocolate and cedar are accompanied by a savoury tomato puree character that adds complexity. Polished, with well integrated oak, resulting in classically styled Cabernet.

VINTAGE CONDITIONS

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, with timely seasonal rainfall laying the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.4
pH	Acidity
3.62	5.7

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
 Fining Agent	 Closure	 Region	 Vegan	
	Cork	Stellenbosch	Yes	