

**OU HOOFGEBOU CABERNET SAUVIGNON, THE
STELLENBOSCH RESERVE**
Vintage
2019


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

TASTING NOTE

Expressive dark fruit on the nose, showing ripe aromas of cassis, black cherry and Christmas cake, with savoury notes of toast and sandalwood. The bold fruit creates a juicy and textured mouthfeel, with mouth-coating tannin that is fine yet grippy, with an elegant raspberry freshness. Balance is provided by savoury notes of cigar box. A classic example of Stellenbosch Cabernet.

VINTAGE CONDITIONS

The 2019 vintage was challenging, with moderate temperatures resulting in a later harvest. Cooler days and nights resulted in slow sugar accumulation while phenolics kept developing. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

VINIFICATION DETAILS

Fermentation took place in open-top stainless-steel fermenters. Punchdowns 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.

TECHNICAL ANALYSIS
Alcohol Residual sugar

14.2 1.9

pH Acidity

3.53 5.8

ATTRIBUTES


Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes