

OU HOOFGBOU CABERNET SAUVIGNON, THE STELLENBOSCH RESERVE

Vintage
2018


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

TASTING NOTE

Aromatic red and black fruit show prominently on the nose. Red cherries, cassis, redcurrant and black cherry mingle seamlessly. Rich flavours of dark chocolate, cinnamon and a hint of cardamom blend with the fruit that follows through on the palate. A classic Stellenbosch Cabernet showing characteristic grippy tannins and fresh acidity that provide structure to support the full body.

VINTAGE CONDITIONS

The 2018 vintage was dry, following three consecutive years of drought, conditions which allowed the grapes to develop concentrated fruit flavours.

VINIFICATION DETAILS

Fermentation took place in open-top stainless-steel fermenters. Punch-downs and pump-overs were performed four 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 completed in barrel followed by further aging in French oak for 12 months, of which 20% was new.

TECHNICAL ANALYSIS

Alcohol

14.2

Residual sugar

2.0

pH

3.55

Acidity

5.7

ATTRIBUTES


Origin

South Africa


Variety

Cabernet Sauvignon


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes



Winemaker

Roelof Lotriet



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes