

OU HOOFGEBOU CABERNET SAUVIGNON, THE STELLENBOSCH RESERVE

Vintage
2015


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

TASTING NOTE

Dark ruby with pure dark fruit, aniseed and pine straw notes on the nose. The aroma is backed up by an herbaceous profile together with cigar box and lead pencil that creates complexity. The dark ripe fruit and savoury notes lead beautifully onto the palate where an intense burst of fruit and subtle aniseed undertone creates an intriguing finish.

VINIFICATION DETAILS

The wine was fermented in stainless steel open top fermentors, with manual punch downs occurring three to four times per day. Primary fermentation took seven days, followed by a maceration period of 14 days. Malolactic fermentation took place in barrels, thereafter the wine was matured in 30% new French oak barrels for 18 months.

TECHNICAL ANALYSIS

Alcohol

14.8

Residual sugar

3.0

pH

3.56

Acidity

6.0

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