



STELLENBOSCH HILLS

Distinction through diversity

1707 Red Reserve 2018

Tasting Notes:

A full-bodied, seamless blend boasting an abundance of dark berry fruit, plums, dark chocolate, and hints of black pepper and cigar box aromas. The structure is well-balanced with juicy, yet firm tannins. The tannin structure is mid-palate focused and the wine has a long lingering finish.

Serve with:

Best enjoyed with red meats, whether grilled, roasted, or smoked as well as creamy dishes and a variety of cheeses.

The Harvest:

All the components for this blend were selected from one grower, located in the Vlottenburg ward. The grapes were hand-picked at optimum ripeness to ensure that the best qualities of the cultivars are represented in the final blend.

In the Cellar:

All components were aged individually in new oak barrels – 40% American oak and 60% French oak – for 18 months. Malolactic fermentation took place in barrels. Ageing potential is 8 to 10 years.

Blend:

50% Shiraz, 22% Cabernet Sauvignon, 22% Merlot, 6% Petit Verdot

Technical analysis:

Alcohol	15% Vol
pH	3.55
Residual sugar	2.6 g/l
Acidity	6.0 g/l
Wine of origin	Stellenbosch

