



RUST EN VREDE

(STELLENBOSCH, WESTERN CAPE)

www.thestellenboschreserve.com

Stellenbosch is a unique town that is the centre of fine wine, academia and culture in South Africa. It is distinguished by the dramatic mountain ridges that cradle the town. Stellenbosch is birthplace and home to many of South Africa's greatest leaders, intellectuals, artists, scientists, sportsmen and winemakers. Stellenbosch Ridge pays homage to Stellenbosch and its rich heritage. Exported by Rust en Vrede.

Stellenbosch Reserve Vanderstel 2021

CSPC# 755118

750mlx6

13.95% alc./vol.

Chemical Analysis	Acidity: 5.9 g/l	pH: 3.58	Residual Sugar: 1.8 g/l
Grape Variety	68% Cabernet Sauvignon, 19% Merlot, 5% Malbec, 4% Petit Verdot, 4% Cabernet Franc		
Winemaker	Danielle le Roux		
Vintage	The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good aging potential.		
Vineyards	Polkadraai northeast aspect Cabernet Sauvignon Red fruit, powerful body, and grainy tannin for added structure. Devonvalley southwest aspect Merlot Red fruits, crunchy tannins, and fresh acidity to add expressive fruit. Simonsberg southwest aspect Cab Sauv & Cab Franc Black and blue fruits, juicy body and rich finish for added fruit and finesse. Helderberg north aspect Cab Sauv, PV & Malbec Dark fruits, grainy tannins, herbs & dense structure for a powerful body.		
Vinification/ Maturation	Varieties and parcels were vinified separately. Fermentation was completed in open-top stainless-steel fermenters. Primary fermentation took 7 days during which punch-downs and pump-overs were performed 4 times daily. After this the wine was macerated on the skins for 14 days to ensure balanced extraction of phenolics. The wine was matured in 300l French oak barrels for 12 months		
Tasting Notes	Rich black fruit is prominent on the nose, showing cassis and Black Forest Gateaux with sweet baking spices and walnuts. Concentrated black fruit follows through on the palate, where notes of cedar, cinnamon and cloves add complexity. The fruit sweetness balances the grippy tannins that provide structure to this Cabernet-driven blend.		
Winemaker's Notes	The Stellenbosch Reserve Vanderstel impresses the connoisseur's senses with its rich aromas of dark fruits, especially the scent of blackcurrants and dark cherries pours into the nose, accompanied by sweet baking spices and walnuts. Concentrated notes of dark fruits are also noticeable on the palate and are accompanied by spicy nuances such as cinnamon, cedar and clove. The complex play of aromas is supported by a good tannin structure, which gives the red wine its great texture. Therefore, the blend of Cabernet Sauvignon (68%), Merlot (19%), Malbec (5%), Petit Verdot (4%) and Cabernet Franc (4%) is a pleasure on its own, but you can also serve the wine, which was matured for twelve months in French oak, excellently with aromatic and hearty dishes. Game and dark meat are also a good choice with Stellenbosch Reserve Vanderstel. Incidentally, the name of this red wine blend with its strong character is reminiscent of Simon van der Stel, who founded the town of Stellenbosch and played an important role in the South African wine industry as Governor of the Cape.		
Serve with	Tasty dishes of lamb, beef, braised short ribs or venison.		
Scores/Awards	94 points (4.5*) - Cathy Marston, John Platter's Guide to South African Wines, 2024		



Reviews *"5-way Bordeaux blend 2021, cab (68%) & co-leader merlot leally hit the spot with sweet blackberry fruit, silky tannin & appealing vanilla spice from year in small oak. An over-deliverer of note, almost worryingly drinkable yet worthy of its top rating."*
- CM, John Platter's Guide to South African Wines
