

RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

Stellenbosch Reserve Vanderstel (formerly Ridge) 2019

CSPC# 755118

750mlx6

14.50% alc./vol.

"Stellenbosch is a unique town that is the center of fine wine, academia and culture –not only in South Africa but for the entire continent. For all of us involved with Stellenbosch Reserve, it is the town where we went to school, studied at the University of Stellenbosch, and still live and work today.

Founded in 1679 by Simon van der Stel, first governor of the Cape, and founding father of our country's wine heritage, Stellenbosch is unique in that it is the centre of fine wine, cuisine, academia, and culture in South Africa. Stellenbosch has been home to many of South Africa's greatest leaders, intellectuals, artists, scientist, sportsmen and winemakers. Stellenbosch Reserve pays homage to Stellenbosch and its rich cultural heritage.

It has been a privilege to call this place home and with these wines, we would like to pay homage to its rich heritage and of late it is becoming the center stage of fine cuisine on the entire continent."

- Jean Engelbrecht

Chemical Analysis	Acidity: 5.9 g/l	pH: 3.65	Residual Sugar: 2.6 g/l
Grape Variety	51% Cabernet Sauvignon, 29% Merlot, 3% Cabernet Franc, 9% Malbec, 8% Petit Verdot		
Winemaker	Danielle le Roux		
Vintage	After a relatively warm, dry winter, the 2019 vintage was characterized by a moderate summer. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather allowed for longer hang time, resulting in more fruit development. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.		
Vineyards	The grapes come from vineyards in Stellenbosch located in Simonsberg, Devon Valley and Heldeberg. Soil Tukulu, Clovelly, Hutton and Oakleaf.		
Vinification/ Maturation	Fermentation took place in open fermenters with daily over-pumping and suppression of the shell mass. The primary fermentation took 7 days, followed by a 10–21-day maceration period. Malolactic fermentation took place on barrels. The wine has been aged for 18 months in French oak barrels. 40% of the barrels were new and the remaining part 1-2 years old.		
Tasting Notes	Nuanced, fruity aroma with hints of black currant, violet, roasted oak barrels, coffee, and cedar. Full-bodied, fruity, rich, and nuanced taste with well-integrated dishes and ripe, rounded tannins, hints of black currants, plums, chocolate, and coffee. Long, nuanced aftertaste.		
Serve with	tasty dishes of lamb, beef, or venison.		
Scores/Awards	94 points (4.5*) - Malu Lambert, John Platter's Guide to South African Wines, 2021		
Reviews	<i>"The five Bordeaux varieties led by cab (51%), 2019 is all understated power & nuance, brooding dark fruit, wild herbs, ably framed by year French oak, 20% new, & gravelly tannins. Intense fruit echoes on the dry finish. 2018 untasted."</i> <i>- ML, John Platter's Guide to South African Wines</i>		



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PAST VINTAGES

Stellenbosch Reserve Vanderstel (formerly Ridge) 2018

CSPC# 755118

750mlx6

14.76% alc./vol.

"Stellenbosch is a unique town that is the center of fine wine, academia and culture –not only in South Africa but for the entire continent. For all of us involved with Stellenbosch Reserve, it is the town where we went to school, studied at the University of Stellenbosch and still live and work today.

Founded in 1679 by Simon van der Stel, first governor of the Cape, and founding father of our country's wine heritage, Stellenbosch is unique in that it is the centre of fine wine, cuisine, academia and culture in South Africa. Stellenbosch has been home to many of South Africa's greatest leaders, intellectuals, artists, scientist, sportsmen and winemakers. Stellenbosch Reserve pays homage to Stellenbosch and its rich cultural heritage.

It has been a privilege to call this place home and with these wines, we would like to pay homage to its rich heritage and of late it is becoming the center stage of fine cuisine on the entire continent."

- Jean Engelbrecht

Chemical Analysis	Acidity: 5.5 g/l	pH: 3.56	Residual Sugar: 2.9 g/l
Grape Variety	56% Cabernet Sauvignon, 28% Merlot, 1% Cabernet Franc, 8% Malbec, 7% Petit Verdot		
Winemaker	Danielle le Roux		
Climate	The 2018 vintage was dry, following three consecutive years of drought. The dry conditions allowed the grapes to develop concentrated fruit flavours. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.		
Vineyards	Polkadraai, Northeast Aspect (Cab Sauv & Merlot): Red fruit, powerful body and grainy tannin for added structure and mid-palate weight. 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 & Malbec): Dark fruits, grainy tannins, herbs and dense structure for a powerful silky body. Devonvalley, Southwest Aspect (Cab Sauv, Merlot & PV): Red fruits, crunchy tannins, and fresh acidity to add expressive medium-bodied fruit.		
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. Malolactic Fermentation was completed in barrel after which the wine was matured in 300l French oak barrels for 12 months, using 20% new oak.		
Tasting Notes	Dark and intense ruby. Distinctive fragrances of bright black cherry, blackcurrant and fruit pastilles jump out of the glass. The juicy black fruits are accompanied by a mouth-coating creaminess on the palate, along with fine-grained tannins and lively acidity that makes this wine very appealing. Complexity is built with savoury layers of cedar, tobacco leaf and toast balancing the rich fruit flavours that linger on the finish.		
Serve with	Port wine braised beef short ribs; hard cheese, beef, stews.		



RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

Stellenbosch Ridge 2011

CSPC# 755118

750mlx6

14.99% alc./vol.

"In my opinion, no portfolio is complete without a Bordeaux style blend. 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. I raise a glass to my friends Dillie Malherbe and Jannie Durand whose brainchild it was."

- Jean Engelbrecht

Chemical Analysis	Acidity: 6.1 g/l	pH: 3.59	Residual Sugar: 2.6 g/l
Grape Variety	63% Cabernet Sauvignon, 16% Merlot, 16% Malbec, 5% Petit Verdot,		
Winemaker	Coenie Snyman		
Climate	Mediterranean rainfall of approx 650mm per annum. The vineyards are situated at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. The grapes are sourced from vineyards from 83m up to 250m above sea level.		
Vineyards	The Stellenbosch vineyards where the grapes are sourced from have a mixture of Tukululu, Clovelly, Oakleaf and Hutton soils. Deep and red in colour, the soil shows good water retention, and is a rich vineyard soil. Soil moisture is carefully monitored and supplemented by drip irrigation.		
Vinification/ Maturation	Fermented in open-top fermentors, with the cap manually punched down 3-5 times per day. Primary fermentation took 7 days, followed by a 10-21-day maceration period. Malolactic fermentation took place in barrels and the wine was then left in 40% new French oak for 18 months. The wine is then blended and bottled, and only after a further 6 months of bottle-maturation is the wine released.		
Tasting Notes	Intense ruby red colour. Herbaceous notes are backed up by cedar and lead pencil aromas with subtle hints of licorice. A very polished wine with well-integrated tannins making it very accessible. It shows good structure on the mid-palate with a lingering finish.		
Serve with	Great with beef, lamb, pheasant, swordfish and strong blue cheese.		
Production	1000 cases made		
Scores/Awards	4.5 stars - Fiona McDonald, Platter's South African Wine Guide 2014 Silver Medal - Decanter World Wine Awards - 2014		
Reviews	<i>"Frankly ripe, with a full-bodied core of cassis and blackberry fruit, lined with ample roasted vanilla and red licorice notes. Shows a polished feel through the finish. A solid crowd-pleaser. Cabernet Sauvignon, Merlot, Malbec and Petit Verdot. Drink now through 2016. 1,000 cases made."</i> <i>- JM, Wine Spectator</i>		
	<i>"Classic refinement & polish on 2011 4-way cab-led (63%) Bordeaux-style blend. Blue/black fruit suppleness & generosity backed by structure, concentration & inky cocoa depth. 18 months French oak, just 40% new, smoothly assimilated."</i> <i>- FMCD, Platter's South African Wine Guide</i>		



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STELLENBOSCH

PAST VINTAGES

Stellenbosch Ridge 2010

CSPC# 755118

750mlx6

15.02% alc./vol.

Chemical Analysis	Acidity: 6.02 g/l	pH: 3.67	Residual Sugar: 3.02 g/l
Grape Variety	71% Cabernet Sauvignon, 16% Merlot, 8% Petit Verdot, 5% Malbec		
Winemaker	Coenie Snyman		
Climate	Mediterranean rainfall of approx 650mm per annum. The vineyards are situated at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. The grapes are sourced from vineyards from 83m up to 250m above sea level.		
Vineyards	The Stellenbosch vineyards where the grapes are sourced from have a mixture of Tukululu, Clovelly, Oakleaf and Hutton soils. Deep and red in colour, the soil shows good water retention, and is a rich vineyard soil. Soil moisture is carefully monitored and supplemented by drip irrigation.		
Vinification/ Maturation	Fermented in open-top fermentors, with the cap manually punched down 3-5 times per day. Primary fermentation took 7 days, followed by a 10-21-day maceration period. Malolactic fermentation took place in barrels and the wine was then left in 40% new French oak for 18 months. The wine is then blended and bottled, and only after a further 6 months of bottle-maturation is the wine released.		
Tasting Notes	Intense ruby red colour. Aromas of ripe plum and fresh cherry are prominent with subtle hints of forest floor. On the palate the wine is full and well-structured, with a great follow-through of the ripe fruit onto the palate. This wine shows elegant integration and a balanced, velvet finish.		
Scores/Awards	4.5 stars - John Platter, <i>Platter's South African Wine Guide 2013</i> Sth African Bordeaux Blend Trophy - International Wine Challenge 2013 Gold Medal - International Wine Challenge 2013		
Reviews	<i>"Elegant & refined 2010 hides its power beneath a velvety black fruit sheen. Cab (71%) ramped up in 4-way Bordeaux-style blend. Layers of plum, chocolate & cassis mingle superbly with restrained oak (50% new). Structured for the long haul."</i> - JP, <i>Platter's South African Wine Guide</i>		

