



STELLENBOSCH HILLS

Seventeen Hundred and Seven
1707

1707 Reserve Red 2014

Blend: 50% Shiraz, 30% Cabernet Sauvignon,
10% Merlot, 10% Petit Verdot

Colour: Bright Ruby Red

Tasting Notes:

A full bodied, seamless blend boasting an abundance of red berry fruit, dark chocolate and cigar box aromas.

The Harvest:

All the components for this blend were selected from one grower, located in the Vlottenburg ward. The grapes were 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 for 18 months. Malolactic fermentation took place in barrels. 40% American oak was used and 60% French oak. Ageing potential is 8 to 10 years.

Food Pairings:

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

Technical Analysis:

Alcohol: 14.% vol
pH: 3.75
RS: 3.5 g/l
Acidity: 5.0 g/l
WO: Stellenbosch

