



STELLENBOSCH HILLS

Seventeen Hundred and Seven

1707 Reserve Red

Blend: 55% Shiraz, 25% Cabernet Sauvignon,
10% Merlot, 10% Petit Verdot

Colour: Bright Ruby Red

Tasting Notes:

A full bodied, seamless blend boasting an abundance of dark berry fruit, plums, dark chocolate and hints of black pepper & 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.

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 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: 14.5% vol
pH: 3.59
RS: 3.6 g/l
Acidity: 5.8 g/l
WO: Stellenbosch

