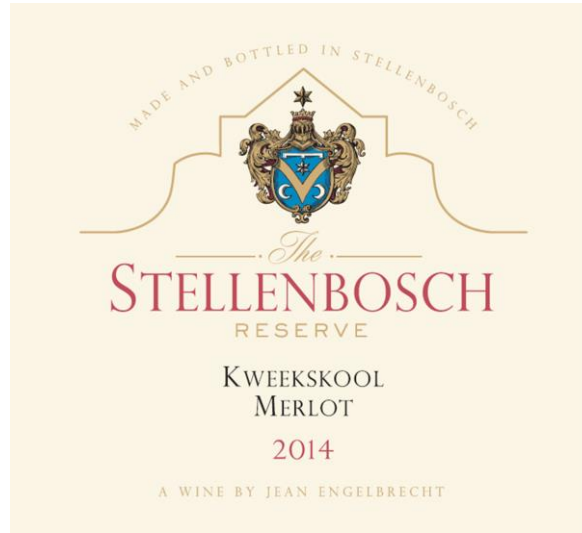


The
STELLENBOSCH
RESERVE

Prior to becoming the Theological Seminary, the building after which this wine is named was used for hosting visiting dignitaries, governors and high commissioners, as well as a court of law when trials were heard. Built in 1687, and remodeled over the years to its present form in 1905, the “Kweekskool” was effectively the start of higher education in Stellenbosch when it was inaugurated as the Theological Seminary in 1859.

Vintage	: 2014
Grape Variety	: Merlot
Appellation	: Stellenbosch
Analysis	: Alcohol – 14.72% : pH – 3.55 : Acidity– 5.5g/l : Res. sugar – 2.7g/l
Winemaker	: Roelof Lotriet



Climate & Soil

Mediterranean climate with a rainfall of ± 650 mm per annum. The grapes were selected from various vineyards that are located in the Stellenbosch region, specifically from Devon Valley. The main soils types associated with these selected vineyards are Decomposed Granite, Tukulu, Clovelly, and Hutton. The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine.

Vinification

The wine was fermented in stainless steel open top fermenters, with manual punch downs occurring 4 times per day. Primary fermentation took 7 days, and a maceration period of 14 days followed. Malolactic fermentation took place in barrels, thereafter the wine was matured in 2nd fill 300L French oak barrels for 18 months

Tasting Notes

Colour – Deep Ruby

Aroma – This wine is full of beautiful dark berry and dark chocolate aromas, with a wonderful line of cedar and tobacco which makes for a complex and intriguing nose.

Palate – The dark berry follows through from the nose in the form of ripe black berry and mulberry flavours. There is a very subtle, yet wonderful hazelnut flavour that works wonders in creating a complex mouthfeel in this elegant yet powerful wine with a long lingering finish.