

STELLENBOSCH

RESERVE



Built in 1687 and remodeled over the years to its present form in 1905, the "Kweekskool" pays tribute to the oldest Seminary for Dutch Reformed ministers at the Faculty of Theology in Stellenbosch. It was effectively the start of higher education in Stellenbosch when it was inaugurated as the Theological Seminary in 1859.



Vintage: 2016

Grape Variety: 100% Merlot

Appellation: Stellenbosch

Analysis:

- Alcohol	14.67%
- pH	3.48
- Acidity	5.9
- Res. Sugar	2.8

Winemaker: Reynie Oosthuizen

Terroir:

Climate: Mediterranean

Rainfall: +- 650mm P.A

Soil Types: Decomposed Granite/ Tukulu/ Clovelly/ Hutton

Ruby red in colour, this is sassy South African merlot showing obvious nuances of spearmint, red cherry and a vanilla lining. The silky and succulent palate follows the flamboyant nose. Roast beef, mushroom pie and wet earth show lovely depth, while the medium-body is carried by a firm acidity. Softly textured, nice purity of sweet fruit and cherry berry finish. Delicious now, the tannins are substantial enough for up to 5 years cellaring

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. The wine was bottled in January and then tasted on 16th January 2018 for the release in 1st of February 2018