

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.

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| Vintage | : 2015 |
| Grape Variety | : Merlot |
| Appellation | : Stellenbosch |
| Analysis | : Alcohol – 14.26% : pH – 3.43 : Acidity – 5.7g/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. The wine was bottled in September and then tasted, 18th of November for the release.

Tasting Notes

Colour – Deep Ruby

Aroma – The wine has a beautiful first impression with aromas of candy blackcurrant, ripe red fruit and Cassis, there is also an underlying hint of dark fruits backed up by the cedar notes that all adds to the complexity in this wine.

Palate – Onto the palate the story of the wine starts revealing itself by the serious follow through of cassis fruit and cedar notes. The wine has an herbaceous side to it, there is also some hints of blackcurrant and raspberry flavors that lingers into the juicy finish.