

STELLENBOSCH

RESERVE

2017 Kweekskool Merlot

Wine of Origin Stellenbosch

DEVON VALLEY SOUTH WEST ASPECT

Red fruits, savoury herbs, crunchy tannins, and texture for an expressive medium-bodied wine.

PICKING DATE

DEVONVALLEY

23rd of Feb at 25.6 Balling



Stellenbosch is a unique town that is the center of fine wine, academia and culture –not only in South Africa but for the entire continent. For all of us involved with Stellenbosch Reserve, it is the town where we went to school, studied at the University of Stellenbosch and still live and work today. Founded in 1679, it is South Africa's second oldest town after Cape Town and is breathtakingly beautiful with an old world hospitality that sets it apart from any other place in our country.

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.

It has been a privilege to call this place home and with these wines, we would like to pay homage to its rich heritage and of late it becoming the center stage of fine cuisine on the entire continent.

TASTING NOTES

The Kweekskool is somewhat regal in the great 2017 vintage. It has a pitch black core and purple edge. Notes of spear mint and vanilla waft over lush red berry fruit and hints of capsicum. The palate is intense and powerful, nicely integrated with creamy oak. Waves of juicy fruit are wound together by a fresh acidity and satin-soft tannins. Black berries and a hint of dried coriander line the sweetly fruited, delectable finish. Irresistible now, it has the depth and concentration for at least 5 years further aging.

WINEMAKING

Fermentation was completed in open-top stainless-steel fermenter using cultivated yeasts (FX 10 & WE 372). During fermentation, both punch-downs and pump-overrs were performed 4 times daily to ensure balanced extraction of colour, flavour, structure and aromatics. After fermentation was completed, the wine was macerated on the skins for a further 14 days.

Malolactic Fermentation was completed in French Oak barrels then racked off the lees for further aging. The wine was matured in French oak for 12 months 100% seasoned oak (No new oak). The individual parcels of Merlot were vinified separately and blended before bottling.

VINTAGE

The grapes were selected from various vineyards that are located in the Stellenbosch region. 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. We would mention 2017 in the same breath as 2009 and 2015. Although a small vintage it remains great, as the focus is to produce quality wines.



TECHNICAL ANALYSIS

ALCOHOL	14.50 %
RESIDUAL SUGAR	3.5 g/l
ACIDITY	5.6 g/l
pH	3.50



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