

# Stellenbosch

R E S E R V E

## Devonvalley

SOUTH WEST ASPECT

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



## Kweekskool Merlot 2019

WINE OF ORIGIN STELLENBOSCH

### The Building:

The Kweekskool is the home of the Theology faculty of Stellenbosch University. It marked the beginning of higher education in Stellenbosch when it was established as the Theology Seminary in 1859. Originally built in 1687 and remodeled over the years to its present form, the evolution and endurance of this distinctive building is what we try to capture in our Merlot.

### The Vintage:

After a relatively warm, dry winter, the 2019 vintage was characterized by a moderate summer. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather allowed for longer hang time, resulting in more fruit development.

### Winemaker's Notes:

Fermentation completed in open-top stainless-steel fermentation tanks. During fermentation punch-downs and pump-overs were performed four times daily to ensure balanced extraction of colour and flavour. After fermentation a further 14 days of maceration on the skins was allowed. Malolactic fermentation took place in barrel, after which the wine matured in seasoned French oak for 12 months. Individual parcels of Merlot are vinified separately and blended before bottling.

### Tasting Notes:

Bright, bold red fruit jump out of the glass – red currants, fresh plums and cinnamon. The palate shows juicy raspberry and redcurrant, with a fresh stone-fruit acidity. Fine, ripe tannins balance well with the pure red-fruit profile; layers of all spice, crème caramel and toast providing complexity and depth. Polished and medium bodied, with a savoury finish which makes this wine a pleasure to drink.



Alcohol.....	14,25%
Acidity.....	6.0g/l
RS.....	2.3g/l
pH.....	3.50

