

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 2020

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. Built in 1687 and remodeled over the years, the evolution and endurance of this distinctive building is what we try to capture in our Merlot.

The Vintage:

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, with timeous seasonal rainfall, laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. Grapes are selected from a specific site located in the Stellenbosch region. Various picking dates from this site contribute different characteristics to create complexity in the wine.

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:

Aromas of bramble and damson plum combine with dark chocolate, cherry molasses and tobacco. The ripe aromas on the nose follow through onto the palate, with sweet, ripe fruit balanced by savoury notes of bay leaf and thyme. Fine, ripe tannins and fresh acidity support the plush mid-palate, culminating in a clean, fruity finish.



Alcohol.....	14.42%
Acidity.....	5.8g/l
RS.....	2.7g/l
pH.....	3.49

