

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 2021

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:

The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good ageing potential.

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:

Floral perfume of violets combines with moody bramble and mulberry fruit on the nose, with highlights of bright cranberry. Notes of dried herbs de Provence add complexity to the nose. Juicy tannins on the palate balance the seamless combination of red and black fruits, with creamy milk chocolate. A focused and well balanced Merlot.



Alcohol.....14.2%
Acidity.....5.9g/l
RS.....1.6g/l
pH.....3.49

