

Stellenbosch

R E S E R V E

2018 Kruithuis Syrah

Wine of Origin Stellenbosch

DEVONVALLEY

WESTERLY ASPECT

Defined red fruit, fresh acidity providing lightness on the palate and some savoury spice.

SIMONSBERG

WESTERLY ASPECT

Bold black fruit with ripeness providing a fuller body and sweeter spice character.

PICKING DATE

DEVONVALLEY

9th & 27th of March

SIMONSBERG

6th of March



The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

The Building: The Munitions House

The Kruithuis was completed in 1777 as the munitions building for the Dutch East India Company. Prior to this, the officers of the Stellenbosch cavalry had to go to Cape Town for military training once a year. Today the VOC Kruithuis is a symbol of military strength and power, which is reflected in the powerful fruit flavours and structure of the 2018 Syrah.

Vintage

The 2018 vintage was dry, following three consecutive years of drought. The dry conditions allowed the grapes to develop concentrated fruit flavours. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

Winemaker's Notes

Fermentation took place in open-top stainless-steel fermenters. A portion of the grapes were fermented with stems to add spicy pepper character and freshness. During fermentation, pump-overs and punch-downs were performed 3 times daily. A combination of 300L and 500L seasoned French oak barrels were used for a maturation period of 18 months. Parcels were vinified separately and blended before bottling.

Tasting Notes

The first vintage of the Stellenbosch Reserve Kruithuis Syrah shows a combination of red and black fruit on the nose – cranberry, red cherry, ripe plum and cassis. Fruit is layered with sweet spicy notes of nutmeg, all spice and a touch of vanilla. The palate is plush with soft, ripe tannins, and a juicy mid palate showing that same combination of red and black fruit. The fruit profile is lifted by a fresh acidity, giving the wine a medium body and a velvety finish.



TECHNICAL ANALYSIS

ALCOHOL	14.59 %
RESIDUAL SUGAR	2.9 g/l
ACIDITY	5.8 g/l
pH	3.40



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