

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.

Simonsberg

WESTERLY ASPECT

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



Kruithuis Syrah 2019

WINE OF ORIGIN STELLENBOSCH

The Building:

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 2019 Syrah.

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. 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. 300L seasoned French oak barrels were used for a maturation period of 18 months. Parcels were vinified separately and blended before bottling.

Tasting Notes:

An attractive nose of expressive black berries and crème de cassis that combine with pepper-spice and cured meat. Ripe, velvety tannins balance well with the expressive black fruit on the palate with notes of caramel and nutmeg adding complexity to savoury notes of black pepper, cedar, and toast. The rich fruit profile and judicious use of oak provide beautiful mid-palate weight. The finish is savoury with a note of perfume.



Alcohol.....	13.86%
Acidity.....	5.7g/l
RS.....	1.6g/l
pH.....	3.47

