

KRUITHUIS SYRAH, THE STELLENBOSCH RESERVE

Vintage

2022


The powerful fruit flavours and structure of the Stellenbosch Reserve Syrah pay homage to the Kruithuis, originally a munitions building, completed in 1777 for the Dutch East India Company.

TASTING NOTE

Dark and brooding with mulberry, blackberry, tobacco, and cured meat on the nose. Full bodied with ripe yet present tannins, and integrated acidity to support the intense flavours of mulberry, green pepper corn, bramble, and cumin. A dense and layered Syrah with a spicy finish.

VINTAGE CONDITIONS

Ideal winter conditions provided substantial rainfall to supplement water reserves, with good cold units throughout the winter months of 2021. Bud-break was slightly later than usual due to the cold winter. Rainfall in the spring was also good for our vineyards during the critical times of flowering and crop set. A warm January in 2022 with a few heat waves was good for ripening, especially the red varieties. Relatively dry summer months allowed for grapes to reach full phenolic ripeness, with a long hangtime for flavour development.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	1.7
pH	Acidity
3.46	5.9

VINIFICATION DETAILS

Fermentation took place in open-top stainless steel fermenters. A portion of the grapes was fermented with stems to add spicy character and freshness. During fermentation, pump-overs and punch-downs were performed 3 times daily. Maturation took place in 300L seasoned French oak barrels for 16 months. Parcels were vinified separately and blended before bottling.

AWARDS

Platter: 90 pts

ATTRIBUTES

 Origin South Africa	 Variety Shiraz (Syrah)	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Finning Agent	 Closure Cork	 Region Stellenbosch	 Vegan Yes	