

KRUITHUIS SYRAH, THE STELLENBOSCH RESERVE

Vintage
2019


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

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 midpalate weight. The finish is savoury with a note of perfume.

VINTAGE CONDITIONS

After a relatively warm, dry winter, the 2019 vintage was characterised 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	1.6
pH	Acidity
3.47	5.7

VINIFICATION DETAILS

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.

ATTRIBUTES

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