

KRUITHUIS SYRAH, THE STELLENBOSCH RESERVE

Vintage

2018

Stellenbosch
RESERVE

THE STELLENBOSCH

RESERVE



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

The first vintage of the Stellenbosch Reserve 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 lifted by a fresh acidity, giving the wine a medium body and a velvety finish.

VINTAGE CONDITIONS

The 2018 vintage was dry, following three consecutive years of drought, conditions which allowed the grapes to develop concentrated fruit flavours.

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 three 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.9
pH	Acidity
3.40	5.8

ATTRIBUTES



Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Roelof Lotriet



Fined Using



Closure

Cork



Region

Stellenbosch



Vegan

Yes