

## KRUITHUIS SYRAH, THE STELLENBOSCH RESERVE

**Vintage**
**2018**


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


**Fining Agent**

**Closure**

Cork


**Region**

Stellenbosch


**Vegan**

Yes