Stellenbosch

R E S E R V E

Devonvalley

SOUTH WEST ASPECT

Red fruits, savoury herbs, grippy 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 2020

WINE OF ORIGIN STELLENBOSCH

The Building:

The Kruithuis was completed in 1777 as the munitions building for the Dutch East India Company. Before 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 2020 Syrah.

The Vintage:

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, with timeous seasonal rainfall, laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. 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 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.

Tasting Notes:

Perfumed aromas of violet combine with rich black fruit – plum, cassis and black berry. The bold fruit is tempered by savoury spiciness on the palate, with bay leaf, allspice and a hint of cured meat. Fine tannins add a bit of grip, and the wine has a long dry finish.



Alcohol	14.23%
Acidity	5.7g/l
RS	2.0g/l
рН	3.44

