Stellenbosch

RESERVE

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 2021

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:

The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good aging potential.

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:

A focussed, medium- to full-bodied Syrah with a tightly knit combination of red and black fruit – blackberry, black cherry, plum and redcurrant. Bold tannins balance the zippy acidity and intense fruit flavours, with details of milk chocolate, toast and cured meat spices adding complexity. Long, savoury finish.



Alcohol	13.56%
Acidity	6.0g/l
RS	1.5g/l
pHHq	3.42

