

# Stellenbosch

R E S E R V E

## 2017 Kweekskool Merlot

Wine of Origin Stellenbosch

### DEVON VALLEY SOUTH WEST ASPECT

Red fruits, savoury herbs, crunchy tannins, and texture for an expressive medium-bodied wine.

### PICKING DATE

DEVONVALLEY

23rd of February



The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

### The Building: The School of Theology

The Kweekskool is the home to the Theology faculty of Stellenbosch University. It marked the beginning of higher education in Stellenbosch when it was established as the Theology Seminary in 1859. Originally built in 1687 and remodelled over the years to its present form, the evolution and endurance of this distinctive building is what we try to capture in our 2017 Merlot.

### Vintage

The 2017 vintage was challenging because of severe drought conditions across the Western Cape. Grapes were selected from various locations in Stellenbosch, most with a percentage of clay, which has good water retention that aids vines during dry conditions. Moderate day temperatures and cool nights contributed to overall good quality in the grapes.

### Winemaker's Notes

Fermentation completed in open-top stainless-steel fermentation tanks. During fermentation punch-downs and pump-overs were performed four times daily to ensure balanced extraction of colour and flavour. After fermentation a further 14 days of maceration on the skins was allowed. Malolactic fermentation took place in barrel, after which the wine matured in seasoned French oak for 12 months. Individual parcels of Merlot are vinified separately and blended before bottling.

### Tasting Notes

Opaque with a purple rim, the 2017 Merlot shows lush red berries with notes of spearmint and vanilla on the nose. The palate is intense and powerful, with well-integrated creamy oak. Juicy black berry and cassis flavours are balanced by fresh acidity and plush tannins. Well structure, this wine has potential to age beautifully over the next five years.



### TECHNICAL ANALYSIS

ALCOHOL	14.50 %
RESIDUAL SUGAR	3.5 g/l
ACIDITY	5.6 g/l
pH	3.50



@StellenboschReserve



@StellenboschReserve



@StellenboschReserve

Annandale Road, Stellenbosch  
Tel +27 21 881 3899

info@stellenboschreserve.com • www.stellenboschreserve.com