

Stellenbosch

R E S E R V E

2018 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

DEVON VALLEY

1st and 18th of March 2018



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 Merlot.

Vintage

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

This wine shows a fresh combination of pomegranate, plums, cherries and an herbal note of fennel. The fresh fruity flavours are accentuated by bright acidity on the palate and supported by fine tannins. Flavours of caramel and mocha are balanced by savoury notes of cured meat that bring complexity to the wine. A note of pomegranate leaves a fresh finish.



TECHNICAL ANALYSIS

ALCOHOL	14.24 %
RESIDUAL SUGAR	1.6 g/l
ACIDITY	5.4 g/l
pH	3.55



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