

# Stellenbosch

R E S E R V E

## Devonvalley

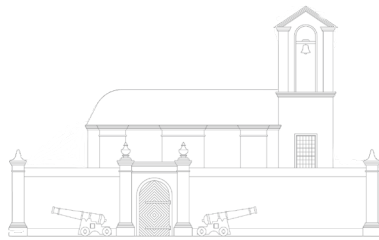
SOUTH WEST ASPECT

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.



## Syrah 2023

KRUITHUIS

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 Syrah.

### THE VINTAGE:

A dry winter season with well below average rainfall. Cold units were made up for in later winter and early spring. Slightly earlier budding, but good, even budding and flowering with an average yield. December brought a lot of rain, lowering temperatures and replenishing water reserves. Hot weather in early January encouraged ripening, becoming more moderate with cool nights to retain acidity. A good vintage for white varieties, with a lot of rain during the month of March making it a challenging vintage for reds.

### 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 500L seasoned French oak barrels for 16 months. Parcels were vinified separately and blended before bottling.

### TASTING NOTES:

Bold and expressive, the Syrah opens with aromas of black cherry, mulberry, and blueberry wrapped in sweet/savoury spice – think black pepper, nutmeg, and a hint of vanilla. The palate is rich and smooth, with dark fruit flavours, ripe, smooth tannins, and a touch of chocolate. A lively acidity keeps it bright, carrying the wine through to a long, fruity finish.



Alcohol	13.8%
Acidity	5.7g/l
RS	1.9g/l
pH	3.47

