

# Stellenbosch

R E S E R V E

## Devonvalley

SOUTH WEST ASPECT

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



## Merlot 2023

KWEEKSKOOL

Wine of Origin Stellenbosch

### THE BUILDING:

The Kweekskool is the home of 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. Built in 1687 and remodelled over the years, the evolution and endurance of this distinctive building is what we try to capture in our Merlot.

### 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 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:

Attractive aromas of plums, blackberry, and mulberries with savoury notes of rhubarb and rosemary. Juicy fruit on the palate with polished, round tannins and balanced acidity make this medium bodied wine infinitely drinkable. The combination of red and black fruit follows on the palate, along with flavours of bay leaf and liquorice adding complexity.



Alcohol .....	14.16%
Acidity .....	5.7g/l
RS .....	2.1g/l
pH .....	3.49

