

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 2022

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:

Ideal winter conditions provided substantial rainfall to supplement water reserves, with good cold units throughout the winter months of 2021. Budbreak was slightly later than usual due to the cold winter. Rainfall in the spring was also good for our vineyards during the critical times of flowering and crop set. A warm January in 2022 with a few heat waves was good for ripening, especially the red varieties. Relatively dry summer months allowed for grapes to reach full phenolic ripeness, with a long hang-time for flavour development.

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:

Bold aromas of black cherries, dark chocolate, and plum combined with cedar and star anise. Juicy, mouth-filling tannins are balanced by a refreshing acidity and a creamy texture that compliments the intense fruit flavours. Red cherry and plum with black currant and liquorice and a note of savoury spice on the lengthy finish.



Alcohol	14.35%
Acidity	5.8g/l
RS	2.1g/l
PH	3.49

