

RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

Stellenbosch Reserve Syrah 2019

CSPC# 843930

750mlx6

13.86% alc./vol.

“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 the wine can tell a story that is uniquely Stellenbosch.

The Building: The Munitions House (Kruithuis). The Kruithuis was completed in 1777 as the munitions building for the Dutch East India Company. Prior to 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.”

Chemical Analysis	Acidity: 5.7 g/l	pH: 3.47	Residual Sugar: 1.6 g/l
Grape Variety	100% Syrah		
Winemaker	Danielle le Roux		
Vintage	After a relatively warm, dry winter, the 2019 vintage was characterized by a moderate summer. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather allowed for longer hang time, resulting in more fruit development. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.		
Vineyards	Stellenbosch Reserve Syrah 2019 is harvested from parcels in the Devon Valley and the Simonsberg. 100% Stellenbosch fruit! Devonvalley: southwest aspect. Red fruits, savoury herbs, crunchy 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.		
Vinification/ Maturation	Fermentation took place in open-top stainless-steel fermenters. A portion of the grapes were fermented with stems to add spicy pepper character and freshness. During fermentation, pump-overs and punch-downs were performed 3 times daily. 300L seasoned French oak barrels were used for a maturation period of 18 months. Parcels were vinified separately and blended before bottling.		
Tasting Notes	An attractive nose of expressive black berries and crème de cassis that combine with pepper-spice and cured meat. Ripe, velvety tannins balance well with the expressive black fruit on the palate with notes of caramel and nutmeg adding complexity to savoury notes of black pepper, cedar, and toast. The rich fruit profile and judicious use of oak provide beautiful midpalate weight. The finish is savoury with a note of perfume.		
Serve with	Beef, Lamb, Spicy food, Mature and hard cheese.		
Cellaring	10 years		
Scores/Awards	90 points (4*) - Malu Lambert, John Platter's Guide to South African Wines, 2021		
Reviews	<i>“Dark flowers, black olives & twiggy mulberries add their perfumes to 2019. Portion fermented on stems, giving spice & freshness akin to crushed green peppercorns. Satin tannins to a resolutely dry finish. 18 months oaked.”</i> - ML, John Platter's Guide to South African Wines		



RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

Stellenbosch Reserve Syrah 2018

CSPC# 843930

750mlx6

14.59% alc./vol.

“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 the wine can tell a story that is uniquely Stellenbosch.

The Building: The Munitions House (Kruithuis)

The Kruithuis was completed in 1777 as the munitions building for the Dutch East India Company. Prior to 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 2018 Syrah.”

Chemical Analysis	Acidity: 5.8 g/l	pH: 3.40	Residual Sugar: 2.9 g/l
Grape Variety	100% Syrah		
Winemaker	Danielle le Roux		
Climate	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.		
Vineyards	Stellenbosch Reserve Syrah 2018 is harvested from parcels in the Devon Valley and the Simonsberg. 100% Stellenbosch fruit!		
Harvest	Devonvalley - 9th & 27th of March. Westerly Aspect - Defined red fruit, fresh acidity providing lightness on the palate and some savoury spice. Simonsberg - 6th of March. Westerly Aspect - Bold black fruit with ripeness providing a fuller body and sweeter spice character.		
Vinification/ Maturation	Fermentation took place in open-top stainless-steel fermenters. A portion of the grapes were fermented with stems to add spicy pepper character and freshness. During fermentation, pump-overs and punch-downs were performed 3 times daily. A combination of 300L and 500L seasoned French oak barrels were used for a maturation period of 18 months. Parcels were vinified separately and blended before bottling.		
Tasting Notes	The first vintage of the Stellenbosch Reserve Kruithuis Syrah shows a combination of red and black fruit on the nose – cranberry, red cherry, ripe plum and cassis. Fruit is layered with sweet spicy notes of nutmeg, all spice and a touch of vanilla. The palate is plush with soft, ripe tannins, and a juicy mid palate showing that same combination of red and black fruit. The fruit profile is lifted by a fresh acidity, giving the wine a medium body and a velvety finish.		
Serve with	Beef, Lamb, Spicy food, Mature and hard cheese.		
Cellaring	10 years		
Scores/Awards	90 points (4*) - Malu Lambert, John Platter's Guide to South African Wines, 2021		
Reviews	<i>“Exceptional debut for darkly floral 2018, lily perfume edged with meat spice; succulent, smooth blackcurrant pastille fruit, some leafiness & savoury acidity. 18 months old French oak give ripe, round tannins.”</i> - ML, John Platter's Guide to South African Wines		



“Fermentation took place in open-top stainless-steel fermenters. A portion of the grapes were fermented with stems to add spicy pepper character and freshness. During fermentation, pump-overs and punch-downs were performed 3 times daily. A combination of 300L and 500L seasoned French oak barrels were used for a maturation period of 18 months. Parcels were vinified separately and blended before bottling.”
- Winemaker's Note
