

Stellenbosch Reserve Kruithuis Syrah 2022

Dark and brooding with mulberry, blackberry, tobacco, and cured meat on the nose. Full bodied with ripe yet present tannins, and integrated acidity to support the intense flavours of mulberry, green pepper corn, bramble, and cumin. A dense and layered Syrah with a spicy finish

variety : Shiraz | 100%

winery : Stellenbosch Reserve

winemaker : Ignus Ferreira

wine of origin : Stellenbosch

analysis : alc : 14.31 % vol rs : 1.7 g/l pH : 3.46 ta : 5.9 g/l

type : Red **style** : Dry **body** : Full

pack : Bottle **size** : 750ml **closure** : Cork

2025 Decanter Awards - Silver

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 2020 Syrah.

in the vineyard : Ideal winter conditions provided substantial rainfall to supplement water reserves, with good cold units throughout the winter months of 2021. Bud-break 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

in the cellar : 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 300L seasoned French oak barrels for 16 months. Parcels were vinified separately and blended before bottling.



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Stellenbosch

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www.thestellenboschreserve.com