

## Stellenbosch Reserve Kruithuis Syrah 2023

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.

**variety :** Shiraz | 100%

**winery :** Stellenbosch Reserve

**winemaker :** Ignus Ferreira

**wine of origin :** Stellenbosch

**analysis :** alc : 13.8 % vol   rs : 1.9 g/l   pH : 3.47   ta : 5.7 g/l

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

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

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 :** 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.

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



### Stellenbosch Reserve

Stellenbosch

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