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Stellenbosch Reserve Kweekskool Merlot 2024

Rich ruby in colour, this Merlot shows a complex bouquet of blackberries, red plum,chocolate, peppermint and an attractive, mineral note of gravel. Medium to fullbodied with structured tannin and a balanced acidity, this is quite a serious Merlot,with rich black fruit following through from the nose. Notes of bramble and mulberry combine with liquorice and cedar to make a complex and intense wine with hints of mint and mocha on the finish.

variety : Merlot | 100%
winery : Stellenbosch Reserve
winemaker : Ignus Ferreira
wine of origin : Western Cape
analysis : **alc :** 14.32 % vol **rs :** 1.4 g/l **pH :** 3.48 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



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.

about the harvest: Winter was cold and wet with above-average rainfall, replenishing soil and dam levels. Floods in June damaged some infrastructure, but luckily no damage to vines. Spring frost, rain, and easterly winds delayed budding and flowering, reducing yields. From September, warmer, drier weather boosted vine vigour, leading to an early harvest for some varieties. Summer was very hot, with heat waves managed by canopy cover. March's cooler nights slowed ripening, enhancing colour in reds. Overall, expect intense white wines and red wines with deep colour and extraction.

in the cellar : 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.

Stellenbosch Reserve

Stellenbosch
072 480 0073
restaurant@thestellenboschreserve.com