



RUST EN VREDE

(STELLENBOSCH, WESTERN CAPE)

www.thestellenboschreserve.com

Stellenbosch is a unique town that is the centre of fine wine, academia, and culture in South Africa. It is distinguished by the dramatic mountain ridges that cradle the town. Stellenbosch is birthplace and home to many of South Africa's greatest leaders, intellectuals, artists, scientists, sportsmen and winemakers. Stellenbosch Ridge pays homage to Stellenbosch and its rich heritage. Exported by Rust en Vrede.

Stellenbosch Reserve Syrah 2020

CSPC# 843930

750mlx6

14.23% 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: 3.44	Residual Sugar: 2.0 g/l
Grape Variety	100% Syrah		
Winemaker	Danielle le Roux		
Vintage	2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, with timeous seasonal rainfall, laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. 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 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.		
Tasting Notes	Perfumed aromas of violet combine with rich black fruit – plum, cassis and black berry. The bold fruit is tempered by savoury spiciness on the palate, with bay leaf, allspice and a hint of cured meat. Fine tannins add a bit of grip, and the wine has a long dry finish.		
Serve with	Beef, Lamb, Spicy food, Mature and hard cheese.		
Cellaring	7-10 years		

