

# RUST EN VREDE

## STELLENBOSCH

### PAST VINTAGES

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#### Stellenbosch Reserve Merlot 2020

CSPC# 858571

750mlx6

14.42% 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 Theological Seminary (Kweekskool)*

*The building was used for hosting visiting dignitaries, governors and high commissioners, as well as a court of law when trials were heard. Built in 1687 and remodeled over the years to its present form in 1905, the ‘Kweekskool’ was effectively the start of higher education in Stellenbosch when it was inaugurated as the Theological Seminary in 1859.*

*The Kweekskool is the home to the Theology faculty of Stellenbosch University.*

<b>Chemical Analysis</b>	Acidity: 5.8 g/l	pH: 3.49	Residual Sugar: 2.7 g/l
<b>Grape Variety</b>	100% Merlot		
<b>Winemaker</b>	Danielle le Roux		
<b>Climate</b>	The Mediterranean climate of Stellenbosch has a rainfall of only about 650mm per annum.		
<b>Vintage</b>	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 a specific site located in the Stellenbosch region. Various picking dates from this site contribute different characteristics to create complexity in the wine.		
<b>Vineyards</b>	The grapes were selected from various vineyards that are located in the Stellenbosch region, specifically from Devon Valley. The different soil types and climatic conditions allow for warmer fruit flavours as well as adding complexity to the wine.		
<b>Vinification/ Maturation</b>	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.		
<b>Tasting Notes</b>	Aromas of bramble and damson plum combine with dark chocolate, cherry molasses and tobacco. The ripe aromas on the nose follow through onto the palate, with sweet, ripe fruit balanced by savoury notes of bay leaf and thyme. Fine, ripe tannins and fresh acidity support the plush mid-palate, culminating in a clean, fruity finish.		
<b>Serve with</b>	Substantial foods including grilled or barbequed lamb, slow cooked lamb shanks, beef, and game meats. Also, Beef tagliata, arugula and Trevisana salad.		
<b>Cellaring</b>	Enjoy now through to 2028		
<b>Scores/Awards</b>	<b>87 points (4*)</b> - Malu Lambert, John Platter's Guide to South African Wines, 2023		
<b>Reviews</b>	<i>“Tempting treacle on 2020, fresh cinnamon &amp; clove from ferment/ageing in seasoned oak. Ripe red plums &amp; cherries supported by plush tannins &amp; chocolate-tinged finish. Readier to drink &amp; less savoury than last.”</i> - ML, John Platter's Guide to South African Wines		



# RUST EN VREDE

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### PAST VINTAGES

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#### Stellenbosch Reserve Merlot 2019

CSPC# 858571

750mlx6

14.25% 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 Theological Seminary (Kweekskool)*

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*The Kweekskool is the home to the Theology faculty of Stellenbosch University.*

<b>Chemical Analysis</b>	Acidity: 6.0 g/l	pH: 3.50	Residual Sugar: 2.3 g/l
<b>Grape Variety</b>	100% Merlot		
<b>Winemaker</b>	Danielle le Roux		
<b>Climate</b>	The Mediterranean climate of Stellenbosch has a rainfall of only about 650mm per annum.		
<b>Vintage</b>	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.		
<b>Vineyards</b>	The grapes were selected from various vineyards that are located in the Stellenbosch region, specifically from Devon Valley. The different soil types and climatic conditions allow for warmer fruit flavours as well as adding complexity to the wine.		
<b>Vinification/ Maturation</b>	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.		
<b>Tasting Notes</b>	This wine shows a fresh combination of pomegranate, plums, cherries, and an herbal note of fennel. The fresh fruity flavours are accentuated by bright acidity on the palate and supported by fine tannins. Flavours of caramel and mocha are balanced by savoury notes of cured meat that bring complexity to the wine. A note of pomegranate leaves a fresh finish.		
<b>Serve with</b>	Substantial foods including grilled or barbequed lamb, slow cooked lamb shanks, beef, and game meats.		
<b>Cellaring</b>	Enjoy now through to 2028		
<b>Scores/Awards</b>	<b>90 points</b> - Wine Mag.co.za, 2021 <b>Top 10</b> - Prescient Wine Report 2021 <b>88 points (4*)</b> - Malu Lambert, John Platter’s Guide to South African Wines, 2021		
<b>Reviews</b>	<i>“Fine &amp; sleek 2019, inviting flavours of choc-dipped cherry, red plum &amp; violet, stitched with velvet tannins &amp; freshness. Evident care in winemaking, will age well.”</i> - ML, John Platter’s Guide to South African Wines		

