

Keermont

s t e l l e n b o s c h

Keermont Estate Reserve 2013

Varietals: 36% Merlot; 27% Cabernet Sauvignon; 17% Cabernet Franc; 10% Malbec; 6% Syrah; 4% Petit Verdot

The Keermont Estate Reserve is our flagship red blend. With this blend we aim to *bring to life* the nuances of both the terroir at Keermont Vineyards and the particular vintage.

All grapes used in producing our wines are grown on Keermont Vineyards. Most of the vineyard parcels grow on deep red clay rich soil derived from sandstone and granite and are surrounded by indigenous vegetation. They lie between 250 and 400 meters above sea level in the valley between the Stellenbosch and Helderberg mountain ranges and have a variety of aspects from North East to West facing.

Small batches of grapes are specifically selected according to ripeness, harvested by hand and vinified separately. This process is carried out gently and naturally in open top fermenters using traditional methods only. This wine spent 22 months maturing in French oak barrels (20% new) before being bottled by hand without filtration on 22 December 2014. 8802 bottles and 50 magnums were produced. The Keermont Estate Reserve is bottle aged in our cellar for 12 to 24 months before release.

Tasting note: Venetian red in colour, this wine exudes complex aromas of sandalwood, ripe cherry, wild berries, and dusty 'fynbos'. On the palate, the wine has a soft entry and exudes an array of ripe berries, cherry sherbet, crushed herbs and spices. Elegant but firm tannin affords the wine a long dry succulent finish. Drink 2017-2030.

Vintage Report:

Generally, 2013 was a very good growing season. It started with a cold and wet winter and wet spring. We faced the usual challenges at budburst with the mountain wildlife feeding on the young buds as well as strong winds and even a serious hailstorm. Things were going well until the end of November when we were hammered by three consecutive days of ferocious Easterly winds. The vines were completely sandblasted losing leaves, bunches and shoots in the process. We estimated about sixty per cent of our crop was lost to the wind as can be seen in the block yields table. Our average yield was less than 2 tons per Hectare! The rest of the season was focussed on nursing the vines back to health and trying to protect the remaining crop.

Dry weather during the midseason punctuated by heat spikes led to harvest starting early. Heavy rain increased the disease pressure and we had to harvest the white grapes quickly to avoid loss to rot. Ripening slowed considerably after the rain and we could harvest the grapes which had survived the wind under relatively calm conditions. We eventually processed 32 tons of grapes in the winery.

Accolades:

- **Keermont 2013:** 4 ½ Star Platter Wine Guide 2018
- **Keermont 2012:** 17 pts JANCIS ROBINSON; 89 pts NEAL MARTIN (Wine Advocate); 91 pts TIM ATKIN (MW); MATTHEW JUKES WoW in Money week: "work of extreme alchemy" – 21 November 2014; 4 stars PLATTER GUIDE
- **Keermont 2011:** 93pts Neal Martin (Wine Advocate)
- **Keermont 2009:** 94pts Peter Moser (Falstaff); 93pts Neal Martin (Wine Advocate); 4.5 stars Platter Wine Guide; 90pts Neal Martin (Wine Advocate); 4.5 stars Platter Wine Guide; 'BTW: amazing South African Bordeaux blend-world-class-Keermont red blend 2008-serious stuff' - ROBERT M PARKER, Jr

Analysis

WINE	Alc %	pH	TA g/L	RS g/L	TSO ₂ mg/L	VA g/L
Keermont 2013	14.5	3.70	5.58	1.68	68	0.75

Blocks

Block	Variety	Planted	Yield	% of blend
Steepside	Merlot	1987	0.3 ton/Ha	6%
High Road	Merlot	2005	4.1 ton/Ha	15%
Homestead	Merlot	2007	3.8 ton/Ha	15%
Cottage Lane	Cabernet Sauvignon	2006	0.6 ton/Ha	27%
High Road	Cabernet Franc	2007	0.8 ton/Ha	17%
Steepside	Petit Verdot	2005	1.9 ton/Ha	4%
Homestead	Malbec	2007	2.1 ton/Ha	10%
Sweetwater	Syrah	2005	6.7 ton/Ha	6%

KEERMONT VINEYARDS (PTY) LTD

Reg no. 2002/020155/07

Director: M.L. Wraith

Keermont Vineyards • Blaauwklippen Road • Stellenbosch

P.O. Box 713 • Stellenbosch • 7599

Tel: +27 21 880-0397 • Fax +27 21 880-0566

Email: info@keermont.co.za

www.keermont.co.za