

RUSTENBERG WINES

STELLENBOSCH MERLOT 2010

INTRODUCTION

Merlot has been a mainstay red grape variety on Rustenberg since the late 1970's where its lead role has been to complement Cabernet Sauvignon in blends. Rustenberg's Merlots tend to be bigger and bolder in body and are structured to have excellent aging potential, pairing well with red meat based dishes and rewarding decanting before being served.

VINTAGE

A cold, wet Winter in 2009 allowed for the lovely, even budding of the vineyards during Spring, and the warm, sunny days that followed in Summer resulted in great flavour and colour development in the berries. Full fruit flavours and soft tannins, together with good aromatics and ideal acidity, made 2010 an excellent vintage.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	100% Merlot
Soil Types	Decomposed Granite, Hutton and Tukulu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February – March 2010

WINEMAKING

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	7 days
Oak Aging	100% for 18 Months
Age and Type of Oak	55% new and 45% 2nd fill French 225L barrels
Fining Agents Used	Egg Albumin
Final Analysis	Alc v/v: 14% TA 6.4g/L pH 3.51 RS 1.3g/L
Bottling Date	October 2011

WINE

Tasting Note	Rich aromas of blackberries, cassis, eucalyptus and dark chocolate follow through to a smooth palate that is both balanced and well-rounded. This wine can be enjoyed now or will benefit from maturation in ideal cellar conditions.
Aging Potential	8 – 10+ years from vintage under ideal cellaring conditions.

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
90 Points	Robert Parker's Wine Advocate	December 2012
4 Stars	John Platter's Wine Guide	2012

