RUSTENBERG WINES

STELLENBOSCH GRENACHE 2016

INTRODUCTION

Grenache Noir was first planted on Rustenberg in 2001. The variety is best known for producing very expressive, lighter styled, quality wines once vines have had a number of years to establish themselves. Through careful vineyard management of the variety, the vines produce naturally high yields. Being typically light in colour, low in tannin and medium-bodied, Grenache is the ideal red wine to drink on its own or to pair with tapas style foods and cured meats.

VINTAGE

Following a warm start to the year, the Winter of 2015 was dry but cold enough to allow our vineyards to properly rest. A very warm, dry Spring and Summer resulted in an early bud-burst and record high temperatures in December and January brought forward the need to irrigate. As in 2015, the vintage started very early. In the middle of January Rustenberg was engulfed in fire as the entire Simonsberg mountain burnt, sadly destroying 5 hectares of the estate's vineyards. Generally very low yields of concentrated fruit make the wines of the 2016 vintage upfront and opulent.

VINEYARDS

| Wine of Origin | Simonsberg, Stellenbosch |
|---------------------------|---|
| Varietal Blended | 100% Grenache Noir |
| Soil Types | Decomposed Granite |
| Trellising/Pruning System | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| Irrigation Type | Minimal Drip Irrigation |
| Picking Method & Date | Hand Picked, March 2016 |

WINEMAKING

| Extraction Method | Crushed and de-stemmed fruit, pumped over during ferment |
|----------------------------|--|
| Fermentation Vessel | Stainless Steel |
| Yeast | Cultured Active Dry Wine Yeast |
| Extended Maceration | 0 to 7 days |
| Oak Aging | 100% aged for 12 months |
| Age and Type of Oak | 100% old french oak barriques (225L) |
| Fining Agents Used | Egg Whites (Albumen) |
| Final Analysis | Alc v/v: 14% TA 5.6g/L pH 3.46 RS 2.9g/L |
| Bottling Date | May 2017 |

WINE

| Tasting Note | In its youth the wine exhibits very attractive red fruit flavours, such as strawberry and cherry, along with a wonderful pepper | |
|-----------------|---|--|
| | spice. As the wine ages it will reveal a more savoury fruit profile. | |
| Aging Potential | Up to 6 years from vintage under ideal cellaring conditions | |

ACCOLADES

| AWARD | COMPETITION/PUBLICATION | YEAR/EDITION |
|--------------------------|--|--------------|
| Silver Outstanding Medal | International Wine & Spirits Competition | 2017 |
| Silver Medal | Veritas Wine Awards | 2017 |

