RUSTENBERG WINES



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

The Winter of 2016 was dry but cold as drought conditions persisted in the Western Cape. Despite the drought a warm, dry spring and little wind meant that there was little disease pressure and little stress on the vineyards beyond the heat. Harvest started slightly earlier than usual but was 10 days later than the record early start of the 2016 vintage. Careful use of irrigation to offset the dry drought conditions and cold nights experienced during the first four months of the year resulted in superb quality, and wonderful acidity, colour and flavour concentration in the wines. Indications are that 2017 will be an excellent vintage with plenty of potential to age well.

VINEYARDS

Wine of Origin	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 2017	

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 4.8g/L pH 3.65 RS 2.2g/L	
Bottling Date	May 2018	

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 Medal	Veritas Wine Awards	2018

