RUSTENBERG WINES

STELLENBOSCH MALBEC 2018

INTRODUCTION

Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varietals that the region is renowned for. The variety is best known in Stellenbosch for producing very expressive wines that are more approachable in their youth than Cabernet and Merlot, medium-bodied with fine tannins and a generous midpalate. A great wine to enjoy on its own or with a wide variety of roasted meats, Italian fare or mushroom based dishes. As with all of Rustenberg's red wines decanting before serving is recommended.

VINTAGE

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 Winter was cold and dry, followed by a dry Spring and Summer, with bouts of unusual weather. A number of thunder storms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds and fruit forward, expressive whites and rosé.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Malbec
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, February 2018

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 15 months
Age and Type of Oak	10% new, 90% 2 nd , 3 rd and 4 th fill french oak barriques (225L)
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14% TA 5.1 g/L pH 3.54 RS 2.5g/L
Bottling Date	July 2019

WINE

Tasting Note	In its youth the wine exhibits very attractive purple hues with dark fruit flavours, such as plum, blackberry and violets, along with pepper and tobacco. As the wine ages it will reveal a more savoury fruit profile.	
Aging Potential	8 to 10 years from vintage under ideal cellaring conditions	

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
91 Points	International Wine Challenge	2020 – Tranche 1
Silver Medal - 90 Points	Decanter World Wine Awards	2020

