

RUSTENBERG WINES

STELLENBOSCH MERLOT 2016

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

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% 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, March 2015

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	16 Months
Age and Type of Oak	20% new and 80% 2nd, 3rd, 4th and 5th fill French 225L barrels
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14% TA 5.9g/L pH 3.52 RS 2.5g/L
Bottling Date	August 2016

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 with fine grained tannins. 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
<i>New Release – Not Yet Rated / Judged</i>		

