# RUSTENBERG WINES

# STELLENBOSCH PETIT VERDOT ROSÉ 2018

#### INTRODUCTION

Rosé was first made at Rustenberg in the early 1980's when the Rustenberg "Classic" was made. Petit Verdot was first planted on Rustenberg in the early 2000's and has become a staple in the John X Merriman Bordeaux style blend. Petit Verdot is an amazing variety to make rosé out of too. Typically having small berries and thick colourful skins mean the wines are full bodied, full flavoured and have a naturally bright pink hue.

# **VINTAGE**

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 Winter was cold and drought 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% Petit Verdot                                   |
| 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       | De-Stemmed and Pressed   |
|-------------------------|--|
| Fermentation Vessel     | Stainless Steel Tanks  |
| Yeast                   | Cultured Active Dry Wine Yeast   |
| Lees Aging              | None   |
| Oak Aging               | None   |
| Malolactic Fermentation | None   |
| Age and Type of Oak     | None   |
| Fining Agents Used      | Isinglass and Bentonite  |
| Final Analysis          | <b>Alc v/v:</b> 13.5% <b>TA</b> 5.4g/L <b>pH</b> 3.38 <b>RS</b> 6.5g/L |
| <b>Bottling Date</b>    | June 2018  |

#### **WINE**

| ******          |   |  |  |
|-----------------|---|--|--|
|                 | This rosé exhibits aromas and flavours of red fruits:         |  |  |
| Tasting Note    | strawberries, cranberries and red cherries rounded by a fresh |  |  |
|                 | clean palate and food friendly palate weight.                 |  |  |
| Aging Potential | 1 to 3 years from vintage                                     |  |  |

### **ACCOLADES**

| AWARD      | COMPETITION/PUBLICATION                         | YEAR/EDITION |
|------------|---|--------------|
| Gold Medal | Michelangelo International Wine & Spirit Awards | 2018         |

