# **RUSTENBERG** WINES

# **STELLENBOSCH SHIRAZ 2016**

# INTRODUCTION

Shiraz is a fairly newly introduced variety to Rustenberg, first planted in the late 1990's on warm West-facing slopes of the Simonsberg Mountain it has rapidly made its mark in a number of wines and blends. The Stellenbosch Shiraz exhibits all the hallmarks of great Shiraz: red and dark fruits and a touch of spice in a wine that is medium bodied, approachable and designed to be enjoyed in its youth. We recommend decanting this wine before serving.

## 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% Shiraz	
Soil Types	Glenrosa, Bainsvlei and Hutton	
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned	
Irrigation Type	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 Tanks		
Yeast	Cultured Active Dry Wine Yeast		
<b>Extended Maceration</b>	None		
Oak Aging	16 Months		
Age and Type of Oak	98% French oak and 2% American oak barrels		
Fining Agents Used	Egg White (Albumen)		
Final Analysis	Alc v/v: 14% TA 5.8g/L pH 3.38 RS 2.7g/L		
Bottling Date	October 2016		



#### WINE

Tasting Note	This Shiraz has plenty of natural brambly red and black fruit on the well-defined nose. The palate is medium-bodied with a fine line of acidity, crisp tannins and expressive red berry fruit mixed with spice and cloves on the finish.	
Aging Potential	Designed for early drinking +-7 years from vintage	

#### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Double Silver Medal	National Wine Challenge	2018
Silver Medal	International Wine & Spirit Competition	2018