# **RUSTENBERG** WINES

## **STELLENBOSCH CABERNET SAUVIGNON 2014**

#### INTRODUCTION

Stellenbosch and the Simonsberg Mountain range are synonymous with the production of great Cabernet Sauvignon. Just over one third of Rustenberg's vineyard plantings are dedicated to this variety and it is used through all of our blended red wines, and the famous site specific Peter Barlow. The Stellenbosch Cabernet Sauvignon is made in a more fruit forward and medium bodied style and is accessible in its youth but will benefit from further bottle age. We recommend decanting this wine before serving.

#### VINTAGE

The vineyards emerged from a deep, long dormancy after the wet and cold Winter of 2013 into ideal spring conditions resulting in high cropping levels across all varieties. The summer of 2014 was cool with no major heatwaves and intermittent rain resulting in the production of lower alcohol white wines that enjoyed a longer than usual ripening period, while the reds from this vintage display restraint and finesse.

#### VINEYARDS

| Wine of Origin            | Simonsberg, Stellenbosch                            |  |
|---------------------------|---|--|
| Varietal Blended          | 100% Cabernet Sauvignon                             |  |
| Soil Types                | Glenrosa, Bainsvlei and Hutton                      |  |
| Trellising/Pruning System | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |  |
| Irrigation Type           | Minimal Drip Irrigation                             |  |
| Picking Method & Date     | Hand Picked, March – April 2014                     |  |

#### 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 16 Months                                  |  |  |
| Age and Type of Oak | 20% new, 43% 2nd & 37% 3rd fill French 225L barrels      |  |  |
| Fining Agents Used  | Egg Whites (Albumen)                                     |  |  |
| Final Analysis      | Alc v/v: 14.13% TA 5.6g/L pH 3.61 RS 2.6g/L              |  |  |
| Bottling Date       | August 2015  |  |  |



#### WINE

| Tasting Note    | The wine shows typical Cabernet Sauvignon flavour and aroma<br>profiles of dark berries and tobacco with a well-structured and<br>lengthy palate. |
|-----------------|---|
| Aging Potential | Up to 12 years from vintage under ideal cellaring conditions  |

### ACCOLADES

| AWARD         | COMPETITION/PUBLICATION                    | YEAR/EDITION |
|---------------|--|--------------|
| 90 Points     | Decanter Magazine                          | 2017         |
| Double Silver | National Wine Challenge / Top 100 SA Wines | 2016         |
| Silver Medal  | International Wine and Spirit Competition  | 2016         |