

# RUSTENBERG WINES

## STELLENBOSCH CABERNET SAUVIGNON 2015

### 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 cold wet Winter of 2014 started early and ended late, which is ideal for the vineyards' dormancy; however an unseasonably cool Spring resulted in the vines going into Summer with 10 to 40% less crop than usual. The remainder of the season was warm and dry resulting in one of the earliest harvests on record. Zero disease pressure and small crops of fantastic ripe fruit combined with high natural acids make this potentially the vintage of the decade.

### VINEYARDS

|                                  |   |
|----------------------------------|---|
| <b>Wine of Origin</b>            | Simonsberg - Stellenbosch                           |
| <b>Varietal Blended</b>          | 100% Cabernet Sauvignon                             |
| <b>Soil Types</b>                | Glenrosa, Bainsvlei and Hutton                      |
| <b>Trellising/Pruning System</b> | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| <b>Irrigation Type</b>           | Minimal Drip Irrigation                             |
| <b>Picking Method &amp; Date</b> | Hand Picked, March – April 2015                     |

### WINEMAKING

|                            |  |
|----------------------------|--|
| <b>Extraction Method</b>   | Crushed and De-stemmed Fruit, Pumped Over During Ferment     |
| <b>Fermentation Vessel</b> | Stainless Steel  |
| <b>Yeast</b>               | Cultured Active Dry Wine Yeast                               |
| <b>Extended Maceration</b> | 0 to 7 days  |
| <b>Oak Aging</b>           | 100% aged for 16 Months                                      |
| <b>Age and Type of Oak</b> | 20% new, 40% 2nd, 20% 3rd & 20% 4th fill French 225L barrels |
| <b>Fining Agents Used</b>  | Egg Whites (Albumen)   |
| <b>Final Analysis</b>      | Alc v/v: 14.4% (14% on label) TA 5.80g/L pH 3.59 RS 3.09g/L  |
| <b>Bottling Date</b>       | February 2017  |

### WINE

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

### ACCOLADES

| AWARD                         | COMPETITION/PUBLICATION | YEAR/EDITION |
|-------------------------------|-------------------------|--------------|
| <i>Not Yet Rated / Judged</i> |                         |              |

