

# RUSTENBERG WINES

## STELLENBOSCH MALBEC 2017

### INTRODUCTION

Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varieties that the region is renowned for. The variety is best known in Stellenbosch for producing very expressive wines that are more approachable in their youth than Cabernet and Merlot, medium-bodied with fine tannins and a generous mid-palate. A great wine to enjoy on its own or with a wide variety of roasted meats, Italian fare or mushroom based dishes. As with all of Rustenberg's red wines decanting before serving is recommended.

### VINTAGE

The Winter of 2016 was dry but cold as drought conditions persisted in the Western Cape. Despite the drought, a warm, dry spring and little wind meant that there was little disease pressure and little stress on the vineyards beyond the heat. Harvest started slightly earlier than usual but was 10 days later than the record early start of the 2016 vintage. Careful use of irrigation to offset the dry drought conditions and cold nights experienced during the first four months of the year resulted in superb quality, and wonderful acidity, colour and flavour concentration in the wines. Indications are that 2017 will be an excellent vintage with plenty of potential to age well.

### VINEYARDS

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	100% Malbec
<b>Soil Types</b>	Decomposed Granite
<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, February 2017

### 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 15 months
<b>Age and Type of Oak</b>	10% new, 90% 2 <sup>nd</sup> , 3 <sup>rd</sup> and 4 <sup>th</sup> fill french oak barriques (225L)
<b>Fining Agents Used</b>	Egg Whites (Albumen)
<b>Final Analysis</b>	Alc v/v: 14% TA 5.1g/L pH 3.6 RS 1.8g/L
<b>Bottling Date</b>	July 2018

### WINE

<b>Tasting Note</b>	In its youth the wine exhibits very attractive purple hues with dark fruit flavours, such as plum, blackberry and violets, along with pepper and tobacco. As the wine ages it will reveal a more savoury fruit profile.
<b>Ageing Potential</b>	8 to 10 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
91 Points	Decanter Magazine	December 2019
90 Points	Tim Atkin SA Report	2019
Silver Medal	Decanter World Wine Awards	2019

