

RUSTENBERG WINES

STELLENBOSCH MERLOT 2013

INTRODUCTION

Merlot has been a mainstay red grape variety on Rustenberg since the late 1970's where its lead role has been to complement Cabernet Sauvignon in blends. Rustenberg's Merlots tend to be bigger and bolder in body and are structured to have excellent aging potential, pairing well with red meat based dishes and rewarding decanting before being served.

VINTAGE

The vines emerged from a cold, wet Winter and enjoyed even budding in the Spring of 2012. Strong winds in early Summer affected the yields and canopies of some varieties but cool and consistent weather in early 2013 resulted in later than usual ripening. The cool growing season meant the grapes reaching their flavour ripeness with low sugars resulting in medium-bodied, elegant wines being produced.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	100% Merlot
Soil Types	Decomposed Granite, Hutton and Tukulu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, March 2013

WINEMAKING

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	7 days
Oak Aging	16 Months
Age and Type of Oak	20% new and 80% 2nd, 3rd, 4th and 5th fill French 225L barrels
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14.35% (14% on label) TA 5.5g/L pH 3.56 RS 2.2g/L
Bottling Date	August 2014

WINE

Tasting Note	Rich aromas of blackberries, cassis, eucalyptus and dark chocolate follow through to a smooth palate that is both balanced and well-rounded with fine grained tannins. This wine can be enjoyed now or will benefit from maturation in ideal cellar conditions.
Aging Potential	8 – 10+ years from vintage under ideal cellaring conditions.

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	Old Mutual Trophy Wine Show	2015

