

RUSTENBERG WINES

STELLENBOSCH PETIT VERDOT ROSÉ 2019

INTRODUCTION

Rosé was first made at Rustenberg in the early 1980's when the Rustenberg "Classic" was made. Petit Verdot was first planted on Rustenberg in the early 2000's and has become a staple in the John X Merriman Bordeaux style blend. Petit Verdot is an amazing variety to make rosé out of too. Typically having small berries and thick colourful skins mean the wines are full bodied, full flavoured and have a naturally bright pink hue.

VINTAGE

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Petit Verdot
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2019

WINEMAKING

Extraction Method	De-Stemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	None
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass and Bentonite
Final Analysis	Alc v/v: 13.5% TA 5.5g/L pH 3.31 RS 7.5g/L
Bottling Date	September 2019

WINE

Tasting Note	This rosé exhibits aromas and flavours of red fruits: strawberries, cranberries and red cherries rounded by a fresh clean palate and food friendly palate weight.
Aging Potential	1 to 3 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
	<i>New Release – Not Yet Rated / Judged</i>	

