RUSTENBERG WINES

STELLENBOSCH GRENACHE 2019

INTRODUCTION

Grenache Noir was first planted on Rustenberg in 2001. The variety is best known for producing very expressive, lighter styled, quality wines once vines have had a number of years to establish themselves. Through careful vineyard management of the variety, the vines produce naturally high yields. Being typically light in colour, low in tannin and medium-bodied, Grenache is the ideal red wine to drink on its own or to pair with tapas style foods and cured meats.

VINTAGE

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break trom 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 | Simonsberg-Stellenbosch | |
|---------------------------|---|--|
| Varietal Blended | 100% Grenache Noir | |
| 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, March 2019 | |

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 12 months | | |
| Age and Type of Oak | 100% old french oak barriques (225L) | | |
| Fining Agents Used | Egg Whites (Albumen) | | |
| Final Analysis | Alc v/v: 14% TA 4.6g/L pH 3.74 RS 2.5g/L | | |
| Bottling Date | December 2020 | | |



WINE

| Tasting Note | In its youth the wine exhibits very attractive red fruit flavours, such as strawberry and cherry, along with a wonderful pepper spice. As the wine ages it will reveal a more savoury fruit profile. |
|-----------------|--|
| Aging Potential | Up to 6 years from vintage under ideal cellaring conditions |

ACCOLADES

| AWARD | COMPETITION/PUBLICATION | YEAR/EDITION |
|-------|--------------------------------------|--------------|
| | New Release – Not Yet Rated / Judged | |