RUSTENBERG WINES

BUZZARD KLOOF SYRAH 2018

INTRODUCTION

Buzzard Kloof is a unique vineyard site that is planted with French clones of Syrah imported before the turn of the century. The name "Buzzard Kloof" arose from the Jackal and Steppe Buzzards that can be seen circling the thermal currents above the kloof (ravine) within which the vineyard is situated. This Syrah is unique in that it planted on one of the coolest and least sun exposed slopes on Rustenberg, resulting in a long, late ripening process and consistently produces the most structured and full bodied Syrah on the property. We recommend decanting this wine before serving.

VINTAGE

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 Winter was cold and dry, followed by a dry Spring and Summer, with bouts of unusual weather. A number of thunder storms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds and fruit forward, expressive whites and rosé.

VINEYARDS

Wine of Origin	Stellenbosch	
Varietal Blended	100% Syrah	
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 2018	
WINEMAKING		
Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment	
Fermentation Vessel	Stainless Steel	
Yeast	Cultured Active Dry Wine Yeast	
Extended Maceration	For +- 7 days	
Oak Aging	100% aged for 20 Months	
Age and Type of Oak	40% New French & American barriques; 60% 2nd & 3rd fill	
Fining Agents Used	Egg Whites (Albumen)	
Final Analysis	Alc v/v: 14% TA 5.4g/L pH 3.51 RS 3.5g/L	

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Bottling Date	January 2020	

RUSTENBER Buzzard Roof

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WINE

Tasting Note	This wine exhibits an enticing nose of pepper, violets and ripe berry fruits which follow through to a well-structured and		
	lengthy palate with fine grained tannins.		
Aging Potential	10+ years from vintage under ideal cellaring conditions		

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
90 Points	Vinous – Neal Martin	February 2021
90 Points	Tim Atkin SA Wine Report	2020
Silver Medal - 90 Points	International Wine Challenge	2020 – Tranche 2