# RUSTENBERG WINES

# STELLENBOSCH GRENACHE 2015

## 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 cold, wet Winter of 2014 started early and ended late, which is ideal for the vineyards' dormancy; however an unseasonably cool Spring resulted in the vines going into Summer with 10 to 40% less crop than usual. The remainder of the season was warm and dry resulting in one of the earliest harvests on record. Zero disease pressure and small crops of fantastic ripe fruit combined with high natural acids make this potentially the vintage of the decade.

#### **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 2015                             |

## WINEMAKING

| Extraction Method          | Crushed and de-stemmed fruit, pumped over during ferment                                |  |
|----------------------------|---|--|
| Fermentation Vessel        | Stainless Steel   |  |
| Yeast                      | Cultured Active Dry Wine Yeast  |  |
| <b>Extended Maceration</b> | 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             | <b>Alc v/v:</b> 14.4% (14.5% on label) <b>TA</b> 5.4g/L <b>pH</b> 3.53 <b>RS</b> 2.2g/L |  |
| Bottling Date              | June 2016   |  |

# **WINE**

|                 | In its youth the wine exhibits very attractive red fruit flavours,   |  |
|-----------------|--|--|
| Tasting Note    | 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**

| 11000 2112 20     |  |              |  |
|-------------------|--|--------------|--|
| AWARD             | COMPETITION/PUBLICATION                    | YEAR/EDITION |  |
| 4 Stars           | Platter's Wine Guide                       | 2022         |  |
| Double Gold Medal | National Wine Challenge / Top 100 SA Wines | 2017         |  |
| Silver Medal      | International Wine and Spirit Competition  | 2016         |  |

