

# RUSTENBERG WINES

## STELLENBOSCH SHIRAZ 2018

### INTRODUCTION

Shiraz is a fairly newly introduced variety to Rustenberg, first planted in the late 1990's on warm West-facing slopes of the Simonsberg Mountain it has rapidly made its mark in a number of wines and blends. The Stellenbosch Shiraz exhibits all the hallmarks of great Shiraz: red and dark fruits and a touch of spice in a wine that is medium bodied, approachable and designed to be enjoyed in its youth. 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

|                                  |   |
|----------------------------------|---|
| <b>Wine of Origin</b>            | Stellenbosch  |
| <b>Varietal Blended</b>          | 100% Shiraz   |
| <b>Soil Types</b>                | Glenrosa, Bainsvlei and Hutton                      |
| <b>Trellising/Pruning System</b> | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| <b>Irrigation Type</b>           | Drip irrigation                                     |
| <b>Picking Method &amp; Date</b> | Hand Picked, March 2018                             |

### WINEMAKING

|                            |  |
|----------------------------|--|
| <b>Extraction Method</b>   | Crushed and De-stemmed Fruit, Pumped Over During Ferment |
| <b>Fermentation Vessel</b> | Stainless Steel Tanks                                    |
| <b>Yeast</b>               | Cultured Active Dry Wine Yeast                           |
| <b>Extended Maceration</b> | None   |
| <b>Oak Aging</b>           | 16 Months  |
| <b>Age and Type of Oak</b> | 98% French oak and 2% American oak barrels               |
| <b>Fining Agents Used</b>  | Egg White (Albumen)                                      |
| <b>Final Analysis</b>      | Alc v/v: 14% TA 5.5g/L pH 3.54 RS 2.9g/L                 |
| <b>Bottling Date</b>       | December 2019  |

### WINE

|                        |  |
|------------------------|--|
| <b>Tasting Note</b>    | This Shiraz has plenty of natural brambly red and black fruit on the well-defined nose. The palate is medium-bodied with a fine line of acidity, crisp tannins and expressive red berry fruit mixed with spice and cloves on the finish. |
| <b>Aging Potential</b> | Designed for early drinking +7 years from vintage  |

### ACCOLADES

| AWARD      | COMPETITION/PUBLICATION                         | YEAR/EDITION |
|------------|---|--------------|
| 4 Stars    | Platter's Wine Guide                            | 2022         |
| Gold Medal | Michelangelo International Wine & Spirit Awards | 2020         |

