



# Stellenbosch Cabernet Sauvignon 2021

## RUSTENBERG WINES

### Introduction

Stellenbosch and the Simonsberg Mountain range are synonymous with the production of great Cabernet Sauvignon. Just over one third of Rustenberg's vineyard plantings are dedicated to this variety and it is used through all of our blended red wines, and the famous site-specific Peter Barlow. The Stellenbosch Cabernet Sauvignon is made in a more fruit forward and medium bodied style and is accessible in its youth but will benefit from further bottle age. We recommend decanting this wine before serving.

### Vintage

The 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages of fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development. Yields were higher than average in the reds and the slow ripening season saw excellent flavour and tannin development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age.

### Vineyard

|                           |   |
|---------------------------|---|
| Wine of Origin            | Stellenbosch  |
| Varietal Blended          | 100% Cabernet Sauvignon                             |
| Soil Types                | Glenrosa, Bainsvlei and Hutton                      |
| Trellising/Pruning System | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| Irrigation Type           | Minimal Drip Irrigation                             |
| Picking Method & Date     | Hand Picked, March 2021                             |

### 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 15 Months                                      |
| Age and Type of Oak | 20% new, 40% 2nd, 20% 3rd & 20% 4th fill French 225L barrels |
| Fining Agents Used  | Egg Whites (Albumen)   |
| Final Analysis      | Alc v/v: 14% TA 5.5g/L pH 3.69 RS 2.4g/L                     |
| Bottling Date       | October 2022   |

### Wine

|                 |   |
|-----------------|---|
| Tasting Note    | The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate. |
| Aging Potential | Up to 12 years from vintage under ideal cellaring conditions  |

### Accolades

|               |                                      |                      |
|---------------|--------------------------------------|----------------------|
| <b>Award:</b> | <b>Competition/Publication:</b>      | <b>Year/Edition:</b> |
|               | New Release – Not Yet Rated / Judged |                      |

