



RUSTENBERG WINES

Stellenbosch Malbec 2021

Introduction

Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varieties that the region is renowned for. The variety is best known in Stellenbosch for producing very expressive wines that are more approachable in their youth than Cabernet and Merlot, medium-bodied with fine tannins and a generous mid-palate. A great wine to enjoy on its own or with a wide variety of roasted meats, Italian fare, or mushroom based dishes. As with all Rustenberg's red wines, decanting before serving is recommended.

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 in 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% Malbec
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, February 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	10% new, 90% 2 nd , 3 rd and 4 th fill French oak barriques (225L)
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14% TA 5.3 g/L pH 3.58 RS 2.0g/L
Bottling Date	July 2021

Wine

Tasting Note	In its youth, the wine exhibits very attractive purple hues with dark fruit flavours, such as plum, blackberry and violets, along with pepper and tobacco. As the wine ages, it will reveal a more savoury fruit profile.
Aging Potential	8 to 10 years from vintage under ideal cellaring conditions

Accolades

Award:	Competition/Publication:	Year/Addition:
Double Gold Medal	Global Fine Wine Challenge	2022
92 Points	James Suckling	2022
Silver Medal – 90 Points	International Wine Challenge	2023

