



RUSTENBERG WINES

Stellenbosch R M Nicholson 2021

Introduction

This wine is named after a former charismatic owner-winemaker, Reginald ("Reg") Merriman Nicholson, who lived and worked on the farm for 30 years and was the creator of Rustenberg's famous "Dry Red" blend. Just as the Dry Red was an unconventional blend, the RM Nicholson is a new world style blend of classic varieties that would typically not be combined. The result is a blend of Bordeaux and Rhone varieties aiming to express the typicity of each vintage, unrestrained by convention to create great wine. 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 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	Merlot 58% , Cabernet Sauvignon 22%, Shiraz 20%
Soil Types	Hutton and Tukulu
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	Shiraz, Destemmed and Crushed. Cabernet and Merlot, Mechanically Destemmed & Sorted Followed by Hand Sorting & Whole-Berry Fermentation. All Batches Pumped Over During Ferment.
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	Up to 7 days
Oak Aging	10 Months
Age and Type of Oak	20% new and 80% 2nd, 3rd, 4th and 5th fill French and American oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14% TA 5.5g/L pH 3.64 RS 2.3g/L
Bottling Date	September 2022

Wine

Tasting Note	Blackcurrant aromas are complemented by scents of dried herbs and notes of black pepper and spice, followed by serious structure from the Bordeaux varieties and finishing off with softness from the Shiraz.
Aging Potential	Up to 10 years from vintage under ideal cellaring conditions.

Accolades

Award:	Competition/Publication:	Year/Edition:
	New Release – Not Yet Rated / Judged	

