



Stellenbosch R M Nicholson 2022

RUSTENBERG WINES

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 winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varieties in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. Our decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg’s history.

Vineyard

Wine of Origin	Stellenbosch
Varietal Blended	Shiraz 52%, Cabernet Sauvignon 38%, Merlot 10%
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 2022

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	15 Months
Age and Type of Oak	10% new and 95% 2nd, 3rd, 4th and 5th fill French and American oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14.5% TA 5.5g/L pH 3.58 RS 1.5g/L
Bottling Date	September 2023

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:
Double Gold Medal	Michelangelo Wine and Spirits Awards	2024
4 Stars	Platter’s Wine Guide	2025

