



RUSTENBERG WINES

Stellenbosch Merlot 2024

Introduction

Merlot has been a mainstay red grape variety on Rustenberg since the late 1970's where its lead role has been to complement Cabernet Sauvignon in blends. Rustenberg's Merlots tend to be bigger and bolder in body and are structured to have excellent aging potential, pairing well with red meat-based dishes and rewarding decanting before being served.

Vintage

The Winter of 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb.

Vineyard

Wine of Origin	Stellenbosch
Varietal Blended	100% Merlot
Soil Types	Decomposed Granite, 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 2024

Winemaking

Extraction Method	Mechanically Destemmed & Sorted Followed by Hand Sorting. Whole-Berry Fermentation, Pumped Over During Ferment.
Fermentation Vessel	Stainless Steel
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	7 days
Oak Aging	15 Months
Age and Type of Oak	10% new and 90% 2nd, 3rd, 4th and 5th fill French 225L barrels
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14% TA 5.6g/L pH 3.52 RS 1.1g/L
Bottling Date	May 2025

Wine

Tasting Note	Rich aromas of blackberries, cassis, and dark chocolate follow through to a smooth palate that is both balanced and well-rounded with fine grained tannins.
Aging Potential	8 – 10+ years from vintage under ideal cellaring conditions.

Accolades

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

