

# Stellenbosch Cabernet Sauvignon 2024

### 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

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% 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 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	
<b>Extended Maceration</b>	0 to 7 days	
Oak Aging	100% aged for 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 5.7g/L pH 3.6 RS 1.6g/L	
Bottling Date	July 2025	

### Wine

Tasting Note	The wine shows flavours and aromas profiles of red and dark
	berries with a well-structured and lengthy palate.
Aging Potential	Up to 12 years from vintage under ideal cellaring conditions

### Accolades

Award:	Competition/Publication:	Year/Edition:
	No Accolades Yet – New Vintage	

