



## RUSTENBERG WINES

# Stellenbosch Petit Verdot Rosé 2025

### Introduction

Rosé was first made at Rustenberg in the early 1980's when the Rustenberg "Classic" was made. Petit Verdot was first planted on Rustenberg in the early 2000's and has become a staple in the John X Merriman Bordeaux style blend. Petit Verdot is an amazing variety to make rosé out of too. Typically having small berries and thick colourful skins mean the wines are full bodied, full flavoured and have a naturally bright pink hue.

### Vintage

The Winter of 2024 arrived later than usual, with the record rainfall and cold temperatures experienced in July allowing for the vineyards to transition into dormancy. This later than usual onset of dormancy resulted in late budding for many grape varieties. Budding and berry set were even, and the cooler, moderate and dry growing season set the scene for the vintage. There was a brief heat spike at the end of December, however, January was cool and dry with big day/night temperature changes, resulting in excellent acidity and freshness being a hallmark of the vintage. February and March were near perfect for ripening, being warm and dry with little disease pressure and no heat wave conditions to stress the vineyards at this crucial time. The result of these conditions was a remarkable, cellar-worthy vintage. The reds are some of the best seen since 2015 with excellent concentration, depth of colour and structure. The whites have wonderful flavour development, fruit intensity and freshness.

### Vineyard

|                           |                                                     |
|---------------------------|-----------------------------------------------------|
| Wine of Origin            | Stellenbosch                                        |
| Varietal Blended          | 100% Petit Verdot                                   |
| 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 in February 2025                        |

### Winemaking

|                         |                                                   |
|-------------------------|---------------------------------------------------|
| Extraction Method       | Whole Bunch Pressed                               |
| Fermentation Vessel     | Stainless Steel Tanks                             |
| Yeast                   | Cultured Active Dry Wine Yeast                    |
| Lees Aging              | 3 weeks aging on lees post alcoholic fermentation |
| Oak Aging               | None                                              |
| Malolactic Fermentation | None                                              |
| Age and Type of Oak     | None                                              |
| Fining Agents Used      | Isinglass & Bentonite                             |
| Final Analysis          | Alc v/v: 13.50% TA 6.06g/L pH 3.27 RS 5.9g/L      |
| Bottling Date           | May 2025                                          |

### Wine

|                 |                                                                                                                                                                   |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Tasting Note    | This rosé exhibits aromas and flavours of red fruits: strawberries, cranberries and red cherries rounded by a fresh clean palate and food friendly palate weight. |
| Aging Potential | 1 to 3 years from vintage                                                                                                                                         |

### Accolades

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

