



RUSTENBERG
WINES

Stellenbosch Grenache Noir 2024

Introduction

Grenache Noir was first planted on Rustenberg in 2001. The variety is best known for producing very expressive, lighter styled, quality wines once vines have had a number of years to establish themselves. Through careful vineyard management of the variety, the vines produce naturally high yields. Being typically light in colour, low in tannin and medium-bodied, Grenache is the ideal red wine to drink on its own or to pair with tapas style foods and cured meats.

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	Simonsberg-Stellenbosch
Varietal Blended	100% Grenache Noir
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, March 2024

Winemaking

Extraction Method	Crushed and de-stemmed fruit, pumped over during ferment
Fermentation Vessel	Stainless Steel
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	0 to 7 days
Oak Aging	100% aged for 13 months
Age and Type of Oak	3 rd and 4 th fill French oak barriques barrels
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 13.97% TA 4,88 g/L pH 3.6 RS 1.1 g/L
Bottling Date	August 2025

Wine

Tasting Note	In its youth the wine exhibits very attractive red fruit flavours, such as strawberry and cherry, along with a wonderful pepper spice. As the wine ages it will reveal a more savoury fruit profile.
Aging Potential	8 to 10 years from vintage under ideal cellaring conditions

Accolades

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