



RUSTENBERG
WINES

Stellenbosch Merlot 2025

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

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% 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, February 2025

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 5.1 g/L pH 3.55 RS 2.0 g/L
Bottling Date	April 2026

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	

