



Stellenbosch Petit Verdot Rosé 2026

RUSTENBERG WINES

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 2025 winter delivered good rainfall across Stellenbosch, replenishing soil moisture levels and ensuring healthy vineyard reserves ahead of the growing season. Budburst occurred under favourable conditions, with even shoot growth and balanced canopy development. Spring was moderate, with limited wind events and low disease pressure, promoting healthy fruit set and vineyard growth while laying the groundwork for a larger than average crop. December and January were warm and dry, tempered by regular cooling maritime influences and cool night temperatures, allowing for gradual flavour development while retaining natural acidity. Harvest was the earliest on record and conditions were largely ideal, with stable weather and excellent fruit health. Stellenbosch received small amounts of rain to help refresh the vineyards in February and March, considerably less than other regions where it caused disease pressure. White wines from the vintage show remarkable purity of fruit, body, vibrant aromatics and freshness. The reds are powerful and concentrated with excellent structure and colour.

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 2026

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: 13.5 % TA 5.7 g/L pH 3.34 RS 6.3 g/L
Bottling Date	May 2026

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:
	<i>New Vintage – No Accolades Yet</i>	

