RUSTENBERG WINES

Stellenbosch Cabernet Sauvignon 2025

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 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 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% 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 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	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 5.3 g/L pH 3.76 RS 1.7 g/L
Bottling Date	July 2026

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:
	New Vintage – No Accolades	