SECKFORD AGENCIES

RM NICHOLSON, RUSTENBERG

Vintage 2021

RUSTENBERG WINES

RUSTENBERG



Named after a former Rustenberg owner-winemaker, Reginald (Reg) Merriman Nicholson, who lived and worked on the farm for 30 years.

TASTING NOTE

Blackcurrant aromas are complemented by scents of dried herbs and notes of black pepper and spice, followed by serious structure from the Bordeaux varieties (58% Merlot, 22% Cabernet Sauvignon) and finishing off with softness from the 20% Shiraz.

VINTAGE CONDITIONS

The 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress-free vineyard growth and fruit development. Yields were higher than average in the reds and the slow ripening season saw excellent flavour and tannin development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.3
pH	**Acidity**
3.64	5.5

VINIFICATION DETAILS

Grapes were hand-picked and crushed and de-stemmed on arriving at the winery. Fermentation took place in stainless steel tanks with regular pump overs and an extended maceration of up to seven days. After primary fermentation the wine was transferred to 20% new and 80% second-, third-, fourth- and fifth-fill French and American oak barrels for 10 months' maturation.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Murray Barlow	Egg white	Screw top	Stellenbosch	No