SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

RM NICHOLSON, RUSTENBERG

Vintage 2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.0
pH	**Acidity**
3.70	5.3

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 a palate with serious structure from the Bordeaux varieties (30% Merlot, 20% Cabernet Sauvignon) and finishing off with softness from 50% Shiraz.

VINTAGE CONDITIONS

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 winter was cold and dry, followed by a dry spring and summer, with bouts of unusual weather. A number of thunderstorms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per tonne. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds.

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 16 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