



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

TASTING NOTE

A blend of 50% Shiraz, 30% Merlot and 20% Cabernet Sauvignon. 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 and finishing off with softness from the Shiraz.

VINTAGE CONDITIONS

Following a warm start to the year, the winter of 2015 was dry but cold enough to allow the estate's vineyards to properly rest. A very warm, dry spring and summer resulted in an early bud-burst and record high temperatures in December and January brought forward the need to irrigate. As in 2015, the vintage started very early. In the middle of January Rustenberg was engulfed in fire as the entire Simonsberg mountain burnt, sadly destroying 5 hectares of the estate's vineyards. Generally very low yields of concentrated fruit make the wines of the 2016 vintage upfront and opulent.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.7
pH	Acidity
3.46	5.8

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

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Murray Barlow



Fining Agent

Egg white



Closure

Screw top



Region

Stellenbosch



Vegan

No