


**RUSTENBERG
WINES**
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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, 29% Merlot and 21% 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

The vineyards emerged from a deep, long dormancy after the wet and cold winter of 2013 into ideal spring conditions resulting in high cropping levels across all varieties. The summer of 2014 was cool with no major heatwaves and intermittent rain. Reds from this vintage display restraint and finesse.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.1
pH	Acidity
3.54	6.3

ATTRIBUTES


Origin

South Africa


Variety

Red Blend


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Blank


Winemaker

Murray Barlow


Fining Agent

Egg


Closure

Screw top


Region

Stellenbosch


Vegan

Blank