SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

RM NICHOLSON, RUSTENBERG

Vintage 2015



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

The cold wet winter of 2014 started early and ended late, which is ideal for the vineyards' dormancy; however an unseasonably cool spring resulted in the vines going into summer with 10 to 40% less crop than usual. The remainder of the season was warm and dry resulting in one of the earliest harvests on record. Zero disease pressure and small crops of fantastic ripe fruit combined with high natural acids make this potentially the vintage of the decade.

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
14.4	2.7
pH	**Acidity**
3.59	5.8

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Murray Barlow	Egg	Screw top	Stellenbosch	Blank