

MERLOT, RUSTENBERG

Vintage

2024





TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.1
рН	Acidity
3.52	5.6

Merlot has been a mainstay red grape variety on Rustenberg since the late 1970s where its lead role has been to complement Cabernet Sauvignon in blends.

TASTING NOTE

Rich aromas of blackberries, cassis, and dark chocolate follow through to a smooth palate that is both balanced and well-rounded with fine grained tannins.

VINTAGE CONDITIONS

The Winter of 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb

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 pumpovers and an extended maceration of up to seven days. After primary fermentation the wine was transferred to 10% new and 90% second-, third-, fourth- and fifth-fill French 225L oak barrels for 15 months' maturation.

ATTRIBUTES

