

## MERLOT, RUSTENBERG

Vintage

2022



**RUSTENBERG  
WINES**

RUSTENBERG



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 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varieties in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. Our decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.1
pH	Acidity
3.73	5.1

### 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 225L oak barrels for 15 months' maturation.

### ATTRIBUTES



Origin

South Africa



Variety

Merlot



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Murray Barlow



Fining Agent

Egg White



Closure

Cork



Region

Stellenbosch



Vegan

No