

MERLOT, RUSTENBERG

Vintage

2020

**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, eucalyptus and dark chocolate follow through to smooth palate that is both balanced and well rounded with fine grained tannins. This wine can be enjoyed now or will benefit from maturation in ideal cellar conditions.

VINTAGE CONDITIONS

The 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately the harvest was not impacted by the government- anctioned lockdowns, allowing all fruit to be picked and processed when ripe. A good winter in 2019 saw a return to average rainfall for the year. Two unusual weather events in the growing season, a large rainstorm and a heat wave, impacted some varietals flowering and berry set, however, in the context of the entire vintage these had a minor impact. Crop levels were up by 15% from the 2019 vintage, which saw a return to yields being average to slightly above average for most varietals. Quality wise, the white wines have superb acids and more moderate alcohols with wonderful fruit concentration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.6
pH	Acidity
3.48	5.7

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 11 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