

MERLOT, RUSTENBERG

Vintage

2019

**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 a smooth palate that is both balanced and well-rounded with fine grained tannins.

VINTAGE CONDITIONS

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet spring, coupled with a wetter than average summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.0
pH	Acidity
3.49	5.6

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 Screw top	 Region Stellenbosch	 Vegan No