

MERLOT, RUSTENBERG

Vintage

2018

**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

2018 was impacted by the fourth year of the ongoing drought in the region. The 2017 winter was cold and dry, followed by a dry spring and summer with bouts of unusual weather. A number of thunderstorms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.2
pH	Acidity
3.47	6.0

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