SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

CABERNET SAUVIGNON, RUSTENBERG

Vintage 2024



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.6
pH	**Acidity**
3.60	5.7

Stellenbosch and the Simonsberg range are synonymous with great Cabernet Sauvignon: just over one third of Rustenberg's plantings are dedicated to it.

TASTING NOTE

The wine shows flavours and aromas profiles of red and dark berries with a well-structured and lengthy palate. The Stellenbosch Cabernet Sauvignon is made in a more fruit forward and medium bodied style and is accessible in its youth but will benefit from further bottle age

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 pump-overs 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.

AWARDS

DWWA: Silver
Tim Atkin MW: 92 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Murray Barlow	Egg white	Cork	Stellenbosch	No