SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

CABERNET SAUVIGNON, RUSTENBERG

Vintage 2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	2.2
pH	**Acidity**
3.58	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.

VINTAGE CONDITIONS

The 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This lead up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the red cultivars into line with their recent average picking dates. Early ripening red cultivars such as Merlot and Malbec were largely in the winery by the time torrential rains arrived in late February. These rains continued through March, causing the wettest March since 1987 on the estate. The result of these rains was the loss of a large amount of the Cabernet Sauvignon fruit to disease. A mixed result for the vintage with good early reds and much lighter styles of wine produced from later ripening cultivars. Rigorous blending and barrel selection of only the best parcels of wine ensured that top quality wines were bottled under the Rustenberg label despite this challenging vintage

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 and fourth-fill French 225L oak barrels for 15 months' maturation.

AWARDS

DWWA: Silver
Tim Atkin MW: 90 pts
Platter: 91 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