

CABERNET SAUVIGNON, RUSTENBERG

Vintage

2018



**RUSTENBERG
WINES**

RUSTENBERG



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 typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate.

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.

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, 40% second-, 20% third- and 20% fourth-fill French 225L oak barrels for 15 months' maturation.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.1
pH	Acidity
3.57	5.9

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Murray Barlow



Fining Agent

Egg white



Closure

Cork



Region

Stellenbosch



Vegan

No