SECKFORD AGENCIES

CABERNET SAUVIGNON, RUSTENBERG

Vintage 2020

RUSTENBERG WINES

RUSTENBERG



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.2
pH	**Acidity**
3.63	5.5

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

The 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately, the harvest was not impacted by the government-sanctioned lockdowns, allowing all fruit to be picked and processed when ripe. A good winter in 2019 saw a return to average rainfall for the year. Two unusual weather events in the growing season, a large rainstorm and a heat wave, impacted some varietals flowering and berry set, however, in the context of the entire vintage these had a minor impact. Crop levels were up by 15% from the 2019 vintage, which saw a return to yields being average to slightly above average for most varietals. Quality wise, the reds tend to be more medium-bodied with moderate alcohols, good freshness and supple tannins, potentially to be enjoyed earlier.

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.

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