SECKFORD AGENCIES

RUSTENBERG WINES

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CABERNET SAUVIGNON, RUSTENBERG

Vintage 2019



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 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet spring, coupled with a wetter than average summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early- and mid-season-ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late-ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.7
pH	**Acidity**
3.58	5.5

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

Fining Agent	Closure	Region	Vegan
Egg white	Cork	Stellenbosch	No