


**RUSTENBERG
WINES**
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Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varieties that the region is renowned for.

TASTING NOTE

In its youth the wine exhibits very attractive purple hues with dark fruit flavours, such as plum, blackberry and violets, along with pepper and tobacco. As the wine ages it will reveal a more savoury fruit profile.

VINTAGE CONDITIONS

The 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. Yields were higher than average in the red varieties and the slow ripening season saw excellent flavour and tannin development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14	2.0
pH	Acidity
3.58	5.3

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

IWC: Silver

Tim Atkin MW: 90 pts

Global Fine Wine Challenge: Double Gold

ATTRIBUTES


Origin

South Africa


Variety

Malbec


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Murray Barlow


Fining Agent

Egg white


Closure

Screw top


Region

Stellenbosch


Vegan

No