


**RUSTENBERG
WINES**
RUSTENBERG


Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varietals 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 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately, the Rustenberg harvest was not affected 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 10% new and 90% second-, third- and fourth-fill French 225L oak barrels for 15 months' maturation.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14	3.3
pH	Acidity
3.60	5.5

ATTRIBUTES


Origin

South Africa


Variety

Malbec


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Murray Barlow


Fining Agent

Egg white


Closure

Cork


Region

Stellenbosch


Vegan

No