



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 Rustenberg's Malbec 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 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
13.2	2.3
pH	Acidity
3.63	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.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Malbec	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Murray Barlow	Egg white	Screw top	Stellenbosch	No