

# RUSTENBERG WINES

## STELLENBOSCH RM NICHOLSON 2010

### INTRODUCTION

This wine is named after a former charismatic owner-winemaker, Reginald (“Reg”) Merriman Nicholson, who lived and worked on the farm for 30 years and was the creator of Rustenberg’s famous “Dry Red” blend. Just as the Dry Red was an unconventional blend, the RM Nicholson is a new world style blend of classic varieties that would typically not be combined. The result is a blend of Bordeaux and Rhone varieties aiming to express the typicity of each vintage, unrestrained by convention to create great wine. We recommend decanting this wine before serving.

### VINTAGE

A cold, wet Winter in 2009 allowed for the lovely, even budding of the vineyards during Spring, and the warm, sunny days that followed in Summer resulted in great flavour and colour development in the berries. Full fruit flavours and soft tannins, together with good aromatics and ideal acidity, made 2010 an excellent vintage.

### VINEYARDS

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	44% Cabernet Sauvignon; 21% Syrah; 20% Merlot; 10% Cabernet Franc; 5% Petit Verdot
<b>Soil Types</b>	Hutton and Tukulu
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Regulated deficit irrigation via pressure compensated drippers
<b>Picking Method &amp; Date</b>	Hand Picked, Mid-February – End March 2010

### WINEMAKING

<b>Extraction Method</b>	Crushed and De-stemmed Fruit, Pumped Over During Ferment
<b>Fermentation Vessel</b>	Stainless Steel
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Extended Maceration</b>	Up to 7 days
<b>Oak Aging</b>	16 Months
<b>Age and Type of Oak</b>	20% new and 80% 2nd, 3rd, 4th and 5th fill French and American oak barrels
<b>Fining Agents Used</b>	Egg White (Albumen)
<b>Final Analysis</b>	Alc v/v: 14.06% (14.5% on label) TA 5.6g/L pH 3.49 RS 2.7g/L
<b>Bottling Date</b>	October 2011

### WINE

<b>Tasting Note</b>	Blackcurrant aromas are complemented by scents of dried herbs and notes of black pepper and spice, followed by a palate with serious structure from the Bordeaux varieties and finishing off with softness from the Shiraz.
<b>Aging Potential</b>	Up to 10 years from vintage under ideal cellaring conditions.

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	Decanter World Wine Awards	2012
4 Stars	John Platter Wine Guide	2012

