

RUSTENBERG WINES

STELLENBOSCH RM NICHOLSON 2014

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

The vineyards emerged from a deep, long dormancy after the wet and cold Winter of 2013 into ideal spring conditions resulting in high cropping levels across all varieties. The summer of 2014 was cool with no major heatwaves and intermittent rain resulting in the production of lower alcohol white wines that enjoyed a longer than usual ripening period, while the reds from this vintage display restraint and finesse.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	50% Shiraz; 29% Merlot; 21% Cabernet Sauvignon
Soil Types	Hutton and Tukululu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, March 2014

WINEMAKING

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	Up to 7 days
Oak Aging	16 Months
Age and Type of Oak	20% new and 80% 2nd, 3rd, 4th and 5th fill French and American oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 14.27% (14% on label) TA 6.3g/L pH 3.54 RS 3.1g/L
Bottling Date	November 2015

WINE

Tasting Note	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.
Aging Potential	Up to 10 years from vintage under ideal cellaring conditions.

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Double Gold	National Wine Challenge / Top 100 SA Wines	2016
Silver Medal	International Wine and Spirit Competition	2016

