

# RUSTENBERG WINES

## STELLENBOSCH MALBEC 2016

### INTRODUCTION

Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varietals that the region is renowned for. The variety is best known in Stellenbosch for producing very expressive wines that are more approachable in their youth than Cabernet and Merlot, medium-bodied with fine tannins and a generous mid-palate. A great wine to enjoy on its own or with a wide variety of roasted meats, Italian fare or mushroom based dishes. As with all of Rustenberg's red wines decanting before serving is recommended.

### VINTAGE

Following a warm start to the year, the Winter of 2015 was dry but cold enough to allow our vineyards to properly rest. A very warm, dry Spring and Summer resulted in an early bud-burst and record high temperatures in December and January brought forward the need to irrigate. As in 2015, the vintage started very early. In the middle of January Rustenberg was engulfed in fire as the entire Simonsberg mountain burnt, sadly destroying 5 hectares of the estate's vineyards. Generally very low yields of concentrated fruit make the wines of the 2016 vintage upfront and opulent.

### VINEYARDS

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	100% Malbec
<b>Soil Types</b>	Decomposed Granite
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, February 2016

### 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>	0 to 7 days
<b>Oak Aging</b>	100% aged for 14 months
<b>Age and Type of Oak</b>	10% new, 90% 2 <sup>nd</sup> , 3 <sup>rd</sup> and 4 <sup>th</sup> fill french oak barriques (225L)
<b>Fining Agents Used</b>	Egg Whites (Albumen)
<b>Final Analysis</b>	Alc v/v: 14% TA 5.4g/L pH 3.6 RS 2.2g/L
<b>Bottling Date</b>	August 2017

### WINE

<b>Tasting Note</b>	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.
<b>Aging Potential</b>	8 to 10 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
90 Points	Tim Atkin MW SA Report	2018

