

RUSTENBERG WINES

STELLENBOSCH SHIRAZ 2013

INTRODUCTION

Shiraz is a fairly newly introduced variety to Rustenberg, first planted in the late 1990's on warm West-facing slopes of the Simonsberg Mountain it has rapidly made its mark in a number of wines and blends. The Stellenbosch Shiraz exhibits all the hallmarks of great Shiraz: red and dark fruits and a touch of spice in a wine that is medium bodied, approachable and designed to be enjoyed in its youth. We recommend decanting this wine before serving.

VINTAGE

The vines emerged from a cold, wet Winter and enjoyed even budding in the Spring of 2012. Strong winds in early Summer affected the yields and canopies of some varieties but cool and consistent weather in early 2013 resulted in later than usual ripening. The cool growing season meant the grapes reaching their flavour ripeness with low sugars resulting in medium-bodied, elegant wines being produced.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Shiraz
Soil Types	Glenrosa, Bainsvlei and Hutton
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Drip irrigation
Picking Method & Date	Hand Picked, March 2013

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	None
Oak Aging	16 Months
Age and Type of Oak	98% French oak and 2% American oak barrels
Fining Agents Used	Egg White (Albumen)
Final Analysis	Alc v/v: 13.96% TA 5.5g/L pH 3.54 RS 3.1g/L
Bottling Date	October 2014

WINE

Tasting Note	This Shiraz has plenty of natural brambly red and black fruit on the well-defined nose. The palate is medium-bodied with a fine line of acidity, crisp tannins and expressive red berry fruit mixed with spice and cloves on the finish.
Ageing Potential	Designed for early drinking +-7 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
91 Points	Tim Atkins MW Report	2015

