



RUSTENBERG
WINES

Stellenbosch Cabernet Sauvignon 2023

Introduction

Stellenbosch and the Simonsberg Mountain range are synonymous with the production of great Cabernet Sauvignon. Just over one third of Rustenberg's vineyard plantings are dedicated to this variety and it is used through all of our blended red wines, and the famous site-specific Peter Barlow. The Stellenbosch Cabernet Sauvignon is made in a more fruit forward and medium bodied style and is accessible in its youth but will benefit from further bottle age. We recommend decanting this wine before serving.

Vintage

The 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This led up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the red cultivars into line with their recent average picking dates. Early ripening red cultivars such as Merlot and Malbec were largely in the winery by the time torrential rains arrived in late February. These rains continued through March, causing the wettest March since 1987 on the estate. The result of these rains was the loss of a large amount of the Cabernet Sauvignon fruit to disease. A mixed result for the vintage with good early reds and much lighter styles of wine produced from later ripening cultivars. Rigorous blending and barrel selection of only the best parcels of wine ensured that top quality wines were bottled under the Rustenberg label despite this challenging vintage.

Vineyard

Wine of Origin	Stellenbosch
Varietal Blended	100% Cabernet Sauvignon
Soil Types	Glenrosa, Bainsvlei and Hutton
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, March 2023

Winemaking

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel
Yeast	Cultured Active Dry Wine Yeast
Extended Maceration	0 to 7 days
Oak Aging	100% aged for 15 Months
Age and Type of Oak	10% new and 90% 2nd, 3rd, 4th and 5th fill French 225L barrels
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14.17% TA 5.7g/L pH 3.58 RS 2.2g/L
Bottling Date	July 2024

Wine

Tasting Note	The wine shows flavours and aromas profiles of red and dark berries with a well-structured and lengthy palate.
Aging Potential	Up to 12 years from vintage under ideal cellaring conditions

Accolades

Award:	Competition/Publication:	Year/Edition:
	No Accolade yet – New Vintage	

