



Stellenbosch Cabernet Sauvignon 2022

RUSTENBERG WINES

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 winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December, delaying the growing season for the red varieties in Stellenbosch. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. Despite this warmer weather the red wine harvest required patience as the tannins took some time to fully ripen. March and April were moderate temperature-wise and we experienced the odd shower. Our decision to delay harvesting was rewarded with excellent concentration and ripeness in the red wines. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

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 2022

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, 50% 2nd, 20% 3rd & 20% 4th fill French 225L barrels
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14% TA 5.6g/L pH 3.6 RS 1.7g/L
Bottling Date	August 2023

Wine

Tasting Note	The wine shows typical Cabernet Sauvignon flavour and aroma 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:
91 Points	James Suckling	2023
90 Points	Tim Atkin SA Report	2024

