



# Stellenbosch Malbec 2022

## RUSTENBERG WINES

### Introduction

Malbec has found a welcoming home in Stellenbosch, flourishing along with the other Bordeaux red varieties 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 Rustenberg's red wines, decanting before serving is recommended.

### 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% Malbec
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 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, 90% 2 <sup>nd</sup> , 3 <sup>rd</sup> and 4 <sup>th</sup> fill French oak barriques (225L)
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	<b>Alc v/v:</b> 14% <b>TA</b> 5.5 g/L <b>pH</b> 3.51 <b>RS</b> 2.2g/L
Bottling Date	May 2023

### Wine

Tasting Note	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.
Aging Potential	8 to 10 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
Gold Medal	Michelangelo Wine and Spirits Awards	2024

