



RUSTENBERG WINES

Stellenbosch Malbec 2023

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 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% 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 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, 90% 2 nd , 3 rd and 4 th fill French oak barriques (225L)
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 13.5% TA 5.2 g/L pH 3.6 RS 1.3 g/L
Bottling Date	May 2024

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:
	No Accolades yet – New Vintage	

