

Rustenberg Stellenbosch Syrah 2008

The Syrah grapes were naturally fermented with aerated pump-overs, followed by 2 weeks' extended maceration and Malolactic Fermentation (MLF) in oak barrels. Deep purple, inky hues characterise this wine. The aromas are initially savoury and meaty, developing into a very concentrated and complex perfume with prominent spicy notes of cloves, cinnamon and violets. The palate entry exhibits tremendous concentration of flavour and has gratifying length.

variety : Shiraz | 100% Syrah

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 3.3 g/l pH : 3.63 ta : 5.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Robert Parker Rating Aug. 2011 - 91 Points

Top Shiraz - Stellenbosch District, 2011 SA Terroir Wine Awards

Top Shiraz - Simonsberg-Stellenbosch Ward, 2011 SA Terroir Wine Awards

4½ stars - John Platter South African Wine Guide 2011

ageing : 8 - 10 years from vintage

in the vineyard : Winter 2007 was colder than usual, with more rain than in previous years: 637mm fell from May to August, versus 499mm and 517mm in 2006 and 2005 respectively. This boded well for good bud-break in spring, which occurred late but was even. The spring of the vintage year was cooler than previous years, with a slow drying-out of soil moisture. The soil reached its need for irrigation at the correct time, just prior to veraison (berry colouring). The rain in February and March 2008 was not really welcome, although it did coincide with the irrigation requirements of the tightly-monitored blocks. Cooler nights and warmer days took us into the harvest period, with a greater number of days reaching above 30°C than in the previous 4 years. Strong winds played havoc with the canopies, making a lot of work for the vineyard teams! Even ripening and consistent grape condition for both white and red varieties were evident; phenolic ripeness at lower sugars with fantastic acids (all natural) bode well for these varieties. When asked to sum up the 2008 vintage, the viticulture team was enthusiastic: "Superb, very good, very excited!"

Cultivar: 100% Syrah (all fruit from Rustenberg)

Situation: Simonsberg Mountain, Stellenbosch

Wine of Origin: Simonsberg-Stellenbosch

Altitude: 300m

Distance from sea: ± 25km

Soil Type: Oakleaf (Tukulu / Hutton)

Rootstock: 101-14 Mgt

Age of Vines: Planted in 2000

Trellising: Vertically shoot-positioned

Pruning: 2-bud Spur-pruning

Irrigation: Drip irrigation

about the harvest: Harvested: March 2008

Grape Analysis

Acidity: 5.4g/l | pH: 3.69 | Sugar: 25.3°Balling

Yield: 4.5 tons / Ha

Bottled: 18 December 2009

in the cellar : Oak Used: 40% new and 60% 2nd-fill French 225 Litre barrels.

Matured in oak for 20 months.



Main Yeasts Used: Natural