

Rustenberg Stellenbosch RM Nicholson 2009

Blackcurrant aromas are complemented by scents of dried herbs and notes of black pepper and spice, followed by a palate with serious structure from the Bordeaux varieties and finishing off with softness from the Shiraz. This wine is named for a former charismatic owner-winemaker, Reg Merriman Nicholson, who lived and worked on the farm for 30 years and was the creator of Rustenberg's famous "Dry Red" wine.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 40% Shiraz, 5% Petit Verdot, 3% Cabernet Franc, 2% Malbec

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 14.31 % vol rs : 2.65 g/l pH : 3.62 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

Robert Parker Rating Aug. 2011 - 89 Points

in the vineyard : Situation: Stellenbosch

Wine of Origin: Stellenbosch

Yield: 8.8 tons / Ha

Vintage Comment

The heat wave that began in February 2009 caused rapid sugar ripeness, so judicious irrigation regimes had to be implemented in order to maintain a healthy canopy during the late ripening period. A cool spring and early summer made for an excellent vintage, particularly for the early-ripening varieties. Excellent analysis, good colour and wonderful phenolic ripeness were observed for this vintage, particularly in the Cabernet Sauvignon, where lower sugar levels were achieved.

NOTE: THE 2009 VINTAGE COMES PRE-PACKED WITH A FREE 450ML BOHEMIAN CRYSTAL GLASS.

about the harvest: Harvested: mid-February 2009 to end March 2009

in the cellar : Small batches of selectively hand-picked fruit were carefully chosen to create this wine. Primary fermentation occurred in tanks, followed by Malolactic Fermentation (MLF) in 20% new French and American and 80% 2nd-fill barrels. Creative blending after 9 months, followed by a further 7 months oak maturation, ensured complete integration of wood with fruit aromas and flavours.

