

Rustenberg Stellenbosch Merlot 2010

Rich aromas of blackberries, cassis, eucalyptus and dark chocolate follow through to a smooth palate that is both balanced and well-rounded.

variety : Merlot | 100% Merlot

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Simonsberg Mountain, Stellenbosch

analysis : alc : 14.0 % vol rs : 1.3 g/l pH : 3.51 ta : 6.4 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : This wine can be enjoyed now or will benefit from maturation in ideal cellar conditions.

Maturation potential: 8 - 10 years from vintage

in the vineyard : Vintage comment

A cold, wet winter in 2009 allowed for the lovely, even budding of the vineyards during spring, and the warm, sunny days that followed in summer resulted in great flavour and colour development in the berries. Full fruit flavours and soft tannins, together with good aromatics and ideal acidity, made 2010 an excellent vintage.

Cultivar: Merlot

Situation: Simonsberg Mountain, Stellenbosch

Altitude: 290m - 310m

Distance from the sea: ± 25km

Soil Type: Tukululu

Root Stock: R110, 101-14

Age of Vines: 12 - 15 Years

Trellising: Vertically shoot-positioned

Pruning: 2-bud Spur-pruning

Irrigation: Regulated deficit irrigation via pressure compensated drippers

in the cellar : Oak used: 55% new and 45% 2nd-fill 225 litre French oak barrels for 18 months

Main Yeasts used: Zymaflore (FX10)

Harvested: 23 February - 5 March 2010

Grape Analysis: Acidity: 5.9g/l | pH: 3.39 | Sugar: 25.4° Balling

Yield: 7 - 9 tons / Ha

Bottled: October 2011

Barcodes:

6 00 2251 100 410 (750ml bottle; local)

66 918 0000 691 (750ml bottle; USA)

2 600 2251 106 072 (6x750ml case; local)

66 918 0000 707 (12x750ml case)

