RUSTENBERG WINES

STELLENBOSCH SAUVIGNON BLANC 2014

INTRODUCTION

The Rustenberg Stellenbosch Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the Simonsberg Mountain. The cooling effect of altitude and the oceanic breeze blowing off False Bay and Table Bay which are both within line of sight of the vineyards, combined with the vineyards being planted on West facing slopes make this ideal for the production of a full flavoured, more tropical styled Sauvignon Blanc. Made without the influence of oak the wines are aged on their lees for further palate weight and complexity to balance out the wines' natural acidity.

VINTAGE

The vineyards emerged from a deep, long dormancy after the wet and cold Winter of 2013 into ideal spring conditions resulting in high cropping levels across all varieties. The summer of 2014 was cool with no major heatwaves and intermittent rain resulting in the production of lower alcohol white wines that enjoyed a longer than usual ripening period, while the reds from this vintage display restraint and finesse.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	100% Sauvignon Blanc
Soil Types	Decomposed Granite, Hutton/Tukulu; Shale
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2014

WINEMAKING

Extraction Method	De-Stemmed and Pressed	
Fermentation Vessel	Stainless Steel Tanks	
Yeast	Cultured Active Dry Wine Yeast	
Lees Aging	2-3 Months	
Oak Aging	N/A	
Malolactic Fermentation	N/A	
Age and Type of Oak	N/A	
Fining Agents Used	Isinglass & Bentonite	
Final Analysis	Alc v/v: 13.74% (13.5% on label) TA 5.2g/L pH 3.3 RS 2g/L	
Bottling Date	May 2014	



WINE

Tasting Note	The nose intrinsic Sauvignon Blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with prodigious length.
Aging Potential	1 to 3 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	International Wine and Spirit Competition	2014
88 Points	Robert Parker's Wine Advocate	2014
90 Points	Stephen Tanzer's International Wine Cellar	2015
Top 100 Wine	UK Association of Wine Educators 100 Awesome Wines	2015