

# RUSTENBERG WINES

## STELLENBOSCH SAUVIGNON BLANC 2018

### 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

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 Winter was cold and dry, followed by a dry Spring and Summer, with bouts of unusual weather. A number of thunder storms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds and fruit forward, expressive whites and rosé.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg-Stellenbosch
<b>Varietal Blended</b>	100% Sauvignon Blanc
<b>Soil Types</b>	Decomposed Granite, Hutton/Tukulu; Shale
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, February 2018

### WINEMAKING

<b>Extraction Method</b>	Crushed, De-Stemmed and Pressed
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	2-3 Months
<b>Oak Aging</b>	N/A
<b>Malolactic Fermentation</b>	N/A
<b>Age and Type of Oak</b>	N/A
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13.5% TA 6.4g/L pH 3.17 RS 2.4g/L
<b>Bottling Date</b>	June 2018

### WINE

<b>Tasting Note</b>	The 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.
<b>Aging Potential</b>	1 to 3 years from vintage



### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Outstanding Medal	International Wine & Spirit Competition	2018
Silver Medal	Michelangelo International Wine Awards	2018
Top 10	FNB Sauvignon Blanc Top 10	2018