

# RUSTENBERG WINES

## STRAW WINE 2009

### INTRODUCTION

This wine has been made using a centuries-old process of drying grapes on straw in order to produce dessert style wines. Grapes are harvested at the same ripeness required to make table wine and are then laid out on straw for a number of weeks. This allows the grapes to slowly dehydrate, concentrating their natural sugar, acid and flavour. The straw also acts as a wick for any excess moisture, ensuring the grapes do not rot. After gently pressing the dehydrated grapes the concentrated juice is slowly fermented and aged in old oak barrels to create a balanced luscious dessert wine.

### VINTAGE

The 2009 vintage has been hailed as one of the best vintages of the decade. Following on from a normal cold, wet Winter was a Spring that allowed balanced growth and rain at the right times. The Summer was warm but devoid of heat waves and the small, later ripening crop of fruit that arrived in the cellar was seamless, requiring the winemaking team to simply guide the wines through the cellar with little intervention. The result: balanced, opulent and ageable wines.

### VINEYARDS

<b>Wine of Origin</b>	Coastal Region
<b>Varietal Blended</b>	76% Chenin Blanc, 24% Crouchen Blanc
<b>Soil Types</b>	Gravel (specific unknown)
<b>Trellising/Pruning System</b>	Californian Sprawl, Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, February 2009

### WINEMAKING

<b>Extraction Method</b>	Gentle Pressing
<b>Fermentation Vessel</b>	Oak barrels
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	None
<b>Oak Aging</b>	8 Months
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	Old 300L and 500L French oak barrels
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 12.02% (12% on label) TA 7.1g/L pH 3.69 RS 133g/L
<b>Bottling Date</b>	December, 2009

### WINE

<b>Tasting Note</b>	Our Straw Wine is deliciously sweet, yet still bright, fresh and complex, with honeyed characters and hints of lemon. Enjoy with crème brûlée or your favourite dessert.
<b>Aging Potential</b>	15 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Gold Medal	Veritas Wine Awards, South Africa	2011
Top 100 SA Wine	Top 100 South African Wine Awards	2013
88 Points	Robert Parker's Wine Advocate	2011
4 Stars	John Platter Wine Guide	2011

