

RUSTENBERG WINES

STRAW WINE 2010

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

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 flavor and colour development in the berries. Full fruit flavours and soft tannins, together with good aromatics and ideal acidity, made 2010 an excellent vintage.

VINEYARDS

Wine of Origin	Coastal Region
Varietal Blended	56% Viognier, 41% Chenin Blanc, 3% Crouchen
Soil Types	Sandy and Granitic soils
Trellising/Pruning System	Sprawl and Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2010

WINEMAKING

Extraction Method	Gentle Pressing
Fermentation Vessel	Oak barrels
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	None
Oak Aging	7 Months
Malolactic Fermentation	None
Age and Type of Oak	Old 300L French oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 10.34% (10.5% on label) TA 7g/L pH 3.58 RS 226.8g/L
Bottling Date	December 2010

WINE

Tasting Note	Our Straw Wine is deliciously sweet, yet still bright, fresh and complex, with honeyed characters and hints of lemon. Enjoy with crème brûlée, cheeses or your favourite dessert.
Aging Potential	Excellent maturation potential under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	International Wine Challenge	2012

