RUSTENBERG WINES

STRAW WINE 2012

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

After a wet, cold Winter there was plenty of water available when required in the mild Summer months to ensure that the vineyards matured naturally, without undue stress. During the harvest, perfect phenolic ripeness was achieved at low sugar levels with soft, ripe tannins in the reds and plenty of flavour and acidity in the whites after longer than usual hang times in a cool growing season.

VINEYARDS

Wine of Origin	Coastal Region, Western Cape	
Varietal Blended	56% Chenin Blanc, 44% Crouchen	
Soil Types	A combination of Sandy, Loamy and Granitic Soils	
Trellising/Pruning System	Various Trellises, Spur Pruned	
Irrigation Type	Minimal Drip Irrigation and Unirrigated Vineyards	
Picking Method & Date	Hand Picked, February 2012	

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 and 500L French oak barrels	
Fining Agents Used	Isinglass & Bentonite	
Final Analysis	Alc v/v: 10.42% TA 7.0g/L pH 3.60 RS 212.8g/L	
Bottling Date	September 2014	

WINE

Tasting Note	Luscious raisin, honey and green mango fruit on the nose	
	and palate with a wonderfully refreshing sugar and acid	
	balance make this a wine to be enjoyed on its own and	
	with both sweet and savoury desserts.	
	Excellent maturation potential under ideal cellaring	
Aging Potential	conditions	

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Outstanding Medal	International Wine and Spirit Competition	2015
Silver Medal	International Wine Challenge	2015
Silver Medal	Old Mutual Trophy Wine Show	2015
93 Points	Tim Atkins MW Report	2015

