

RUSTENBERG WINES

FIVE SOLDIERS 1998

INTRODUCTION

The Five Soldiers vineyard is named after five tall stone pine trees called the "Five Soldiers" that tower over this site. Carefully selected Chardonnay bunches from this area are hand harvested for this special wine and then given royal treatment in the cellar. The final product is a very complex full-bodied wine, approachable in its youth however careful cellaring will exhibit the depth of the wine's complexity and will reward patience.

VINTAGE

Having had a cold, wet Winter in 1997, the growing season leading up the 1998 vintage was dry and crop levels were relatively low. The warm season resulted in a short, early harvest. Most of the reds tended to have a very tannic backbone to them but plenty of fruit to justify waiting for the tannins to soften. The whites were full-bodied, making for fruity white wines and structured Chardonnays.

VINEYARDS

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| Wine of Origin | Simonsberg, Stellenbosch |
| Varietal Blended | 100% Chardonnay |
| Soil Types | Decomposed Granite, Hutton and Tukulu |
| Trellising/Pruning System | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| Irrigation Type | Minimal Drip Irrigation |
| Picking Method & Date | Hand Picked, February 1998 |

WINEMAKING

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| Extraction Method | Whole Bunch Pressed |
| Fermentation Vessel | 225 Litre Oak Barrels |
| Yeast | Wild (Uninoculated) |
| Lees Aging | Aged On Lees For Duration Of Oak Aging |
| Oak Aging | 100% Aged for 15 Months |
| Malolactic Fermentation | Yes, 100% |
| Age and Type of Oak | 100% New Burgundian Barrels |
| Fining Agents Used | Isinglass & Bentonite |
| Final Analysis | Alc v/v: 13.2% TA 6.7g/L pH 3.33 RS 3g/L |
| Bottling Date | June 2000 |

WINE

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| Tasting Note | Characters of ripe citrus, melon and peach with great minerality, rounded out by well-judged oaking. A very complex wine with a long and creamy finish and a good acid backbone. |
| Aging Potential | 10+ years from vintage under ideal cellaring conditions |

ACCOLADES

| AWARD | COMPETITION/PUBLICATION | YEAR/EDITION |
|-----------|-------------------------------|----------------|
| 90 Points | Wine Spectator | September 2001 |
| 86 Points | Robert Parker's Wine Advocate | 2001 |
| 4 Stars | John Platter Wine Guide | 2001 |

