

# RUSTENBERG WINES

## FIVE SOLDIERS 2000

### 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

For anyone who worked at Rustenberg in the year 2000, the vintage will not be easily forgotten. The entire South face of the Simonsberg Mountain which borders Rustenberg was engulfed in flames halfway through the vintage. The white wines were largely unscathed and were harvested early as the season was warm. Sadly, large swathes of red grapes and red wine were declassified as a result of smoke taint. No Peter Barlow was made and very little of the other red wines were produced. A reminder that we farm with nature, with both its joys and perils.

### VINEYARDS

|                                  |   |
|----------------------------------|---|
| <b>Wine of Origin</b>            | Simonsberg, Stellenbosch                            |
| <b>Varietal Blended</b>          | 100% Chardonnay                                     |
| <b>Soil Types</b>                | Decomposed Granite, Hutton and Tukulu               |
| <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 2000                          |

### WINEMAKING

|                                |  |
|--------------------------------|--|
| <b>Extraction Method</b>       | Whole Bunch Pressed                          |
| <b>Fermentation Vessel</b>     | 225 Litre Oak Barrels                        |
| <b>Yeast</b>                   | Wild (Uninoculated)                          |
| <b>Lees Aging</b>              | Aged On Lees For Duration Of Oak Aging       |
| <b>Oak Aging</b>               | 100% aged for 15 Months                      |
| <b>Malolactic Fermentation</b> | Yes, 100%                                    |
| <b>Age and Type of Oak</b>     | 100% New Burgundian Barrels                  |
| <b>Fining Agents Used</b>      | Isinglass & Bentonite                        |
| <b>Final Analysis</b>          | Alc v/v: 13.94% TA 6.16g/L pH 3.24 RS 2.4g/L |
| <b>Bottling Date</b>           | May 2001                                     |

### WINE

|                        |  |
|------------------------|--|
| <b>Tasting Note</b>    | 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. |
| <b>Aging Potential</b> | 10+ years from vintage under ideal cellaring conditions  |

### ACCOLADES

| AWARD     | COMPETITION/PUBLICATION | YEAR/EDITION |
|-----------|-------------------------|--------------|
| 4 Stars   | John Platter Wine Guide | 2003         |
| 90 Points | Wine Spectator          | May 2002     |

