

RUSTENBERG WINES

FIVE SOLDIERS 2008

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

The Winter of 2007 was colder than usual, with more rain than in previous years: This boded well for good bud-break during the cool Spring. The rain in February and March slowed the harvest down, and this combined with strong winds made 2008 a challenging vintage in the vineyards. Cooler nights and warmer days took us into the harvest period, with a greater number of days reaching above 30°C than in the previous 4 years. Despite these challenges, even ripening and consistent grape condition for both white and red varieties were achieved in a warm vintage, resulting in ripe, expressive whites and fruit-forward, bold reds.

VINEYARDS

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 2008

WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	300 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	74% New Burgundian Barrels (Remainder 2 nd fill)
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.76% TA 5.3g/L pH 3.38 RS 2.3g/L
Bottling Date	August 2009

WINE

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
Silver Medal	International Wine Challenge	2010
91 Points	Wine Spectator Insider Edition	29 June, 2011
91 Points	Robert Parker's Wine Advocate	2010
5 Stars	John Platter Wine Guide	2011

