

# RUSTENBERG WINES

## FIVE SOLDIERS 2015

### 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 cold wet Winter of 2014 started early and ended late, which is ideal for the vineyards' dormancy; however an unseasonably cool Spring resulted in the vines going into Summer with 10 to 40% less crop than usual. The remainder of the season was warm and dry resulting in one of the earliest harvests on record. Zero disease pressure and small crops of fantastic ripe fruit combined with high natural acids make this potentially the vintage of the decade.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blend</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 2015

### WINEMAKING

<b>Extraction Method</b>	Whole Bunch Pressed
<b>Fermentation Vessel</b>	300 Litre French Oak Hogshead 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>	70% New Burgundian 300L Hogsheads (Remainder 2 <sup>nd</sup> fill)
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13.5% TA 5.4g/L pH 3.34 RS 2.3g/L
<b>Bottling Date</b>	September 2016

### 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
93 Points	Tim Atkin SA Report	2017
92 Points	Robert Parker, Jr – Wine Advocate	April 2017
92 Points	Wine Enthusiast	April 2018
90 Points	Prescient Chardonnay Report	2017
Double Platinum / Top 100	National Wine Challenge / Top 100 SA Wines	2017
Gold Medal	International Wine Challenge	2017
Gold Medal	Veritas Wine Awards	2017
Silver Outstanding Medal	International Wine & Spirits Competition	2017