

# RUSTENBERG WINES

## STELLENBOSCH SAUVIGNON BLANC 2019

### INTRODUCTION

The Rustenberg Stellenbosch Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the Simonsberg Mountain. The cooling effect of altitude and the oceanic breeze blowing off False Bay and Table Bay which are both within line of sight of the vineyards, combined with the vineyards being planted on West facing slopes make this ideal for the production of a full flavoured, more tropical styled Sauvignon Blanc. Made without the influence of oak the wines are aged on their lees for further palate weight and complexity to balance out the wines' natural acidity.

### VINTAGE

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg-Stellenbosch
<b>Varietal Blended</b>	100% Sauvignon Blanc
<b>Soil Types</b>	Decomposed Granite, Hutton/Tukulu; Shale
<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 2019

### WINEMAKING

<b>Extraction Method</b>	Crushed, De-Stemmed and Pressed
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	2-3 Months
<b>Oak Aging</b>	N/A
<b>Malolactic Fermentation</b>	N/A
<b>Age and Type of Oak</b>	N/A
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13.5% TA 6.0g/L pH 3.31 RS 1.9g/L
<b>Bottling Date</b>	June 2019

### WINE

<b>Tasting Note</b>	The intrinsic Sauvignon Blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with prodigious length.
<b>Aging Potential</b>	1 to 3 years from vintage

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
91 Points	International Wine Challenge	2020 – Tranche 1
Double Gold Medal	Michelangelo International Wine Awards	2019
Silver Medal	Veritas Wine Awards	2019

