

RUSTENBERG WINES

STRAW WINE 2002

INTRODUCTION

This wine has been made using a centuries-old process of drying grapes on straw in order to produce dessert style wines. Grapes are harvested at the same ripeness required to make table wine and are then laid out on straw for a number of weeks. This allows the grapes to slowly dehydrate, concentrating their natural sugar, acid and flavour. The straw also acts as a wick for any excess moisture, ensuring the grapes do not rot. After gently pressing the dehydrated grapes the concentrated juice is slowly fermented and aged in old oak barrels to create a balanced luscious dessert wine.

VINTAGE

2002 will be remembered as a challenging vintage that required patience to produce great wines. The cold, wet condition of the 2001 Winter stretched into the 2002 growing season and on top of battling rain there was considerable damage caused to the fruit by a hail storm in Summer. The harvest, however, ended off warmer and dryer than the rest of the season and rewarded our patient wait to pick our fruit when it was ripe and not because of the damage caused by the wet conditions early on in the season. The result was ripe, flavoursome wines at lower alcohols thanks to rigorous bunch selection in the vineyard and careful blending in the cellar.

VINEYARDS

Wine of Origin	Coastal Region
Varietal Blended	100% Chenin Blanc
Soil Types	Sand and Eluvial Gravels
Trellising/Pruning System	V.S.P. and Bush Vines, Spur Pruned
Irrigation Type	None, Dry Land
Picking Method & Date	Hand Picked, February 2002

WINEMAKING

Extraction Method	Gentle Whole Bunch Pressing
Fermentation Vessel	Oak barrels
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	None
Oak Aging	18 Months
Malolactic Fermentation	None
Age and Type of Oak	Old 300L French oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 6.5% TA 10g/L pH 3.75 RS 380g/L
Bottling Date	January 2004

WINE

Tasting Note	Rich aromatic profile of dried apricots and peaches, the palate is intense and rich with plenty of acid to balance the wines sweetness and viscosity.
Aging Potential	15 years from vintage under ideal cellaring conditions

