

RUSTENBERG WINES

STRAW WINE 2003

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

The 2003 vintage was one of the standout vintages of the decade from both a quantity and quality point of view. Following a normal Winter and cool Spring with little rainfall, the vintage was generally temperate and dry with late rains and cooler conditions at the end of vintage, relieving the water starved vines. Small berries, great natural acidity and fruit concentration on top of a large crop make the 2003 wines exceptional.

VINEYARDS

Wine of Origin	Coastal Region
Varietal Blended	100% Chenin Blanc
Soil Types	Gravel
Trellising/Pruning System	V.S.P. and Bush Vines, Spur Pruned
Irrigation Type	None, Dry Pond
Picking Method & Date	Hand Picked, February 2003

WINEMAKING

Extraction Method	Gentle Whole Bunch Pressing
Fermentation Vessel	Oak barrels
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	None
Oak Aging	12 Months
Malolactic Fermentation	None
Age and Type of Oak	Old 300L French oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 10% TA 9g/L pH 4.01 RS 298g/L
Bottling Date	March, 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

