

# RUSTENBERG WINES

## STRAW WINE 2008

### 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 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

<b>Wine of Origin</b>	Coastal Region
<b>Varietal Blended</b>	100% Chenin Blanc
<b>Soil Types</b>	Sand and Eluvial Gravels
<b>Trellising/Pruning System</b>	V.S.P. and Bush Vines, Spur Pruned
<b>Irrigation Type</b>	None, Dry Pond
<b>Picking Method &amp; Date</b>	Hand Picked, February 2008

### WINEMAKING

<b>Extraction Method</b>	Gentle Pressing
<b>Fermentation Vessel</b>	Oak barrels
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	None
<b>Oak Aging</b>	18 Months
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	Old 300L French oak barrels
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 7.63% (7.5% on label) TA 7.29g/L pH 4.2 RS 359g/L
<b>Bottling Date</b>	July, 2009

### WINE

<b>Tasting Note</b>	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.
<b>Aging Potential</b>	15 years from vintage under ideal cellaring conditions

