

RUSTENBERG WINES

STRAW WINE 2016

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

Following a warm start to the year, the Winter of 2015 was dry but cold enough to allow our vineyards to properly rest. A very warm, dry Spring and Summer resulted in an early bud-burst and record high temperatures in December and January brought forward the need to irrigate. As in 2015, the vintage started very early. In the middle of January Rustenberg was engulfed in fire as the entire Simonsberg mountain burnt, sadly destroying 5 hectares of the estate's vineyards. Generally very low yields of concentrated fruit make the wines of the 2016 vintage upfront and opulent.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	70% Chenin Blanc, 16% Viognier; 14% Crouchen
Soil Types	A combination of Sandy, Loamy and Granitic Soils
Trellising/Pruning System	Various Trellises, Spur Pruned
Irrigation Type	Minimal Drip Irrigation and Unirrigated Vineyards
Picking Method & Date	Hand Picked, February-March 2016

WINEMAKING

Extraction Method	Gentle Pressing
Fermentation Vessel	Oak barrels
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	None
Oak Aging	7 Months
Malolactic Fermentation	None
Age and Type of Oak	Old 300L and 500L French oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 11% TA 5.7g/L pH 3.73 RS 134.8g/L
Bottling Date	August 2016

WINE

Tasting Note	Luscious raisin, honey and green mango fruit on the nose and palate with a wonderfully refreshing sugar and acid balance make this a wine to be enjoyed on its own and with both sweet and savoury desserts.
Aging Potential	Excellent maturation potential under ideal cellaring conditions



ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
<i>Not Rated/Judged</i>		