

# RUSTENBERG WINES

## STELLENBOSCH GRENACHE BLANC 2020

### INTRODUCTION

Grenache Blanc was first planted on Rustenberg in the early 2000s and the estate has the only plantings of the varietal on the Stellenbosch facing side of the Simonsberg mountain. Naturally late ripening and high yielding, the estate's small block of Grenache blanc has been planted high on the mountain slopes to expose the fruit to cooler temperatures, ensuring the preservation of acidity in the fruit. The North facing aspect of the vineyard, also ensures the vines are exposed to plenty of sunlight to ripen this cultivar to its full potential. The result is a medium-bodied wine with plenty of fruit and texture, rounded off with fresh acidity.

### VINTAGE

The 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately the harvest was not impacted on Rustenberg by the government-sanctioned lockdowns, allowing all fruit to be picked and processed when ripe. A good winter in 2019 saw a return to average rainfall for the year. Two unusual weather events in the growing season, a large rainstorm and a heat wave, impacted some varietals flowering and berry set, however, in the context of the entire vintage these had a minor impact. Crop levels were up by 15% from the 2019 vintage, which saw a return to yields being average to slightly above average for most varietals. Quality wise, the white wines have superb acids and more moderate alcohols with wonderful fruit concentration, while the reds tend to be more medium-bodied with moderate alcohols, good freshness and supple tannins, potentially to be enjoyed earlier.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg-Stellenbosch
<b>Varietal Blended</b>	100% Grenache Blanc
<b>Soil Types</b>	Decomposed Granite
<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 in February 2020

### WINEMAKING

<b>Extraction Method</b>	Crushed, Destemmed and Pressed
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast and Wild Fermentation
<b>Lees Aging</b>	3 months
<b>Oak Aging</b>	None
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	None
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13.5% TA 6.0g/L pH 3.06 RS 1.8g/L
<b>Bottling Date</b>	July 2020

### WINE

<b>Tasting Note</b>	Medium-bodied with orchard, stone & citrus fruit aromas & flavours. Will pair well with seafood, poultry & spiced dishes.
<b>Aging Potential</b>	Enjoy this wine its youth or within 7 years from vintage

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
	<i>New Release – Not Yet Rated / Judged</i>	

