

RUSTENBERG WINES

FIVE SOLDIERS 2019

INTRODUCTION

The Five Soldiers vineyard is named after five tall stone pine trees called the “Five Soldiers” that tower over this site. Carefully selected Chardonnay bunches from this area are hand harvested for this special wine and then given royal treatment in the cellar. The final product is a very complex full-bodied wine, approachable in its youth however careful cellaring will exhibit the depth of the wine’s complexity and will reward patience.

VINTAGE

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

VINEYARDS

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blend	100% Chardonnay
Soil Types	Decomposed Granite, Hutton and Tukulu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2019

WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	300 Litre French Oak Hogshead Barrels
Yeast	Wild (Uninoculated)
Lees Aging	Aged On Lees For Duration Of Oak Aging
Oak Aging	100% Aged For 15 months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	70% New Burgundian 300L Hogsheads (Remainder 2 nd fill)
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 5.6g/L pH 3.41 RS 2.8g/L
Bottling Date	July 2020

WINE

Tasting Note	Characters of ripe citrus, melon and peach with great minerality, rounded out by well-judged oaking. A very complex wine with a long and creamy finish and a good acid backbone.
Aging Potential	10+ years from vintage under ideal cellaring conditions

ACCOLADES

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

