

RUSTENBERG WINES

STELLENBOSCH SAUVIGNON BLANC 2020

INTRODUCTION

The Rustenberg Stellenbosch Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the Simonsberg Mountain. The cooling effect of altitude and the oceanic breeze blowing off False Bay and Table Bay which are both within line of sight of the vineyards, combined with the vineyards being planted on West facing slopes make this ideal for the production of a full flavoured, more tropical styled Sauvignon Blanc. Made without the influence of oak the wines are aged on their lees for further palate weight and complexity to balance out the wines' natural 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 varieties 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 varieties. 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

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	100% Sauvignon Blanc
Soil Types	Decomposed Granite, Hutton/Tukulu; Shale
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2020

WINEMAKING

Extraction Method	Crushed, De-Stemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	2-3 Months
Oak Aging	N/A
Malolactic Fermentation	N/A
Age and Type of Oak	N/A
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 6.0g/L pH 3.25 RS 2.9g/L
Bottling Date	July 2020

WINE

Tasting Note	The intrinsic Sauvignon Blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with prodigious length.
Aging Potential	1 to 3 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Gold Medal	Michelangelo International Wine & Spirit Awards	2020

