

# RUSTENBERG WINES

## STRAW WINE 2019

### 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 in stainless steel tanks to create a balanced luscious dessert wine.

### 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

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	81.5% Chenin Blanc, 18.5% Viognier
<b>Soil Types</b>	A combination of Sandy, Loamy and Granitic Soils
<b>Trellising/Pruning System</b>	Various Trellises, Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation and Unirrigated Vineyards
<b>Picking Method &amp; Date</b>	Hand Picked, February-March 2019

### WINEMAKING

<b>Extraction Method</b>	Gentle Pressing
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	None
<b>Oak Aging</b>	None
<b>Malolactic Fermentation</b>	None
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 9.5% TA 7.3g/L pH 3.54 RS 226.4g/L
<b>Bottling Date</b>	August 2019

### WINE

<b>Tasting Note</b>	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.
<b>Aging Potential</b>	Excellent maturation potential under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal – 92 Points	Decanter World Wine Awards	2020
93 Points	International Wine Challenge	2020 – Tranche 1

