

# RUSTENBERG WINES

## FIVE SOLDIERS 2018

### 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

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 Winter was cold and dry, followed by a dry Spring and Summer, with bouts of unusual weather. A number of thunder storms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds and fruit forward, expressive whites and rosé.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blend</b>	100% Chardonnay
<b>Soil Types</b>	Decomposed Granite, Hutton and Tukulu
<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, February 2018

### WINEMAKING

<b>Extraction Method</b>	Whole Bunch Pressed
<b>Fermentation Vessel</b>	300 Litre French Oak Hogshead Barrels
<b>Yeast</b>	Wild (Uninoculated)
<b>Lees Aging</b>	Aged On Lees For Duration Of Oak Aging
<b>Oak Aging</b>	100% Aged For 15 months
<b>Malolactic Fermentation</b>	Yes, 100%
<b>Age and Type of Oak</b>	70% New Burgundian 300L Hogsheads (Remainder 2 <sup>nd</sup> fill)
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13.5% TA 5.5g/L pH 3.30 RS 3.1g/L
<b>Bottling Date</b>	June 2019

### WINE

<b>Tasting Note</b>	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.
<b>Aging Potential</b>	10+ years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
93 Points	Vinuos – Neal Martin	February 2021
Best in Show Trophy - 97 Points	Decanter World Wine Awards	2020
Miele Trophy for the Best Chardonnay	Old Mutual Trophy Wine Show	2020
93 Points	Tim Atkin SA Wine Report	2020
90 Points	International Wine Challenge	2020 – Tranche 1

