

RUSTENBERG WINES

FIVE SOLDIERS 2020

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 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 Blend	100% Chardonnay
Soil Types	Decomposed Granite, Hutton and Tukululu
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	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 5.4g/L pH 3.53 RS 2.3g/L
Bottling Date	July 2021

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>	

