

RUSTENBERG WINES

FIVE SOLDIERS 2017

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 Winter of 2016 was dry but cold as drought conditions persisted in the Western Cape. Despite the drought, a warm, dry spring and little wind meant that there was little disease pressure and little stress on the vineyards beyond the heat. Harvest started slightly earlier than usual but was 10 days later than the record early start of the 2016 vintage. Careful use of irrigation to offset the dry drought conditions and cold nights experienced during the first four months of the year resulted in superb quality, and wonderful acidity, colour and flavour concentration in the wines. Indications are that 2017 will be an excellent vintage with plenty of potential to age well.

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 2017

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 5.5g/L pH 3.37 RS 2.0g/L
Bottling Date	July 2018

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
93 Points	Tim Atkin SA Report	2019
92 Points	Wine Spectator	July 2021
91 Points	Robert Parker’s Wine Advocate	March 2020
90 Points	Prescient Chardonnay Report	2018
Double Gold Medal	Six Nations Wine Challenge	2019
Silver Medal	Decanter World Wine Awards	2019

