

# RUSTENBERG WINES

## STELLENBOSCH CHENIN BLANC 2021

### INTRODUCTION

The Stellenbosch Chenin Blanc is a relatively new addition to the Rustenberg portfolio. Though Chenin Blanc has not been planted on the estate since the late 1980's, there is an abundance of superb bush vine Chenin Blanc in Stellenbosch, which we discovered in sourcing fruit for the Straw Wine each vintage. Grapes were hand harvested from 4 different bush vine blocks, 20 to 35 years old, in the Bottelary sub-region of Stellenbosch. This wine is a Rustenberg take on a varietal synonymous with South Africa.

### VINTAGE

The 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development. Yields were higher than average in the reds and the slow ripening season saw excellent flavour and tannin development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age.

### VINEYARDS

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	100% Chenin Blanc
<b>Soil Types</b>	Alluvial Gravels and Clay
<b>Trellising/Pruning System</b>	Bushvines
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked in February 2021

### WINEMAKING

<b>Extraction Method</b>	Crushed, Destemmed and Pressed
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast and Wild Fermentation
<b>Lees Aging</b>	2 month
<b>Oak Aging</b>	None
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	None
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13% TA 5.8g/L pH 3.23 RS 1.7g/L
<b>Bottling Date</b>	July 2021

### WINE

<b>Tasting Note</b>	Aromas of pineapple and yellow pear follow through to a crisp, textured palate complemented by characters of citrus
<b>Aging Potential</b>	5 years and beyond from vintage.

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
	<i>New Release – Not Yet Rated / Judged</i>	

