

RUSTENBERG WINES

STELLENBOSCH SAUVIGNON BLANC 2021

INTRODUCTION

The Rustenberg Stellenbosch Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the Simonsberg Mountain. The cooling effect of altitude and the oceanic breeze blowing off False Bay and Table Bay which are both within line of sight of the vineyards, combined with the vineyards being planted on West facing slopes make this ideal for the production of a full flavoured, more tropical styled Sauvignon Blanc. Made without the influence of oak the wines are aged on their lees for further palate weight and complexity to balance out the wines' natural acidity.

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

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	100% Sauvignon Blanc
Soil Types	Decomposed Granite, Hutton/Tukulu; Shale
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2021

WINEMAKING

Extraction Method	Crushed, De-Stemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	2-3 Months
Oak Aging	N/A
Malolactic Fermentation	N/A
Age and Type of Oak	N/A
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 6.2g/L pH 3.29 RS 3.3g/L
Bottling Date	July 2021

WINE

Tasting Note	The intrinsic Sauvignon Blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with prodigious length.
Aging Potential	1 to 3 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Gold Medal	Michelangelo International Wine Awards	2021

