

# RUSTENBERG WINES

## FIVE SOLDIERS 2014

### 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 vineyards emerged from a deep, long dormancy after the wet and cold Winter of 2013 into ideal spring conditions resulting in high cropping levels across all varieties. The summer of 2014 was cool with no major heatwaves and intermittent rain resulting in the production of lower alcohol white wines that enjoyed a longer than usual ripening period, while the reds from this vintage display restraint and finesse.

### 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 2014

### 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: 14% TA 5.8g/L pH 3.41 RS 2.0g/L
<b>Bottling Date</b>	August 2015

### 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
4.5 Stars – 92 Points	Platter’s Wine Guide	2022
Double Gold Medal	Veritas Awards	2016
Silver Outstanding Medal	International Wine and Spirit Competition	2016
Silver Medal	Michelangelo International Wine Awards	2016
91 Points	Decanter Magazine	March 2017
90 Points	Prescient Chardonnay Report	2016

