

RUSTENBERG WINES

STELLENBOSCH GRENACHE BLANC 2021

INTRODUCTION

Grenache Blanc was first planted on Rustenberg in the early 2000s and the estate has the only plantings of the varietal on the Stellenbosch facing side of the Simonsberg mountain. Naturally late ripening and high yielding, the estate's small block of Grenache blanc has been planted high on the mountain slopes to expose the fruit to cooler temperatures, ensuring the preservation of acidity in the fruit. The North facing aspect of the vineyard also ensures the vines are exposed to plenty of sunlight to ripen this cultivar to its full potential. The result is a medium-bodied wine with plenty of fruit and texture, rounded off with fresh 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% Grenache Blanc
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked in February 2021

WINEMAKING

Extraction Method	Crushed, Destemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast and Wild Fermentation
Lees Aging	3 months
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 12.5% TA 6.1g/L pH 3.19 RS 1.8g/L
Bottling Date	June 2021

WINE

Tasting Note	Medium-bodied with orchard, stone & citrus fruit aromas & flavours. Will pair well with seafood, poultry & spiced dishes.
Aging Potential	Enjoy this wine its youth or within 7 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
4 Stars	Platter's Wine Guide	2022

