

RUSTENBERG WINES

STELLENBOSCH ROUSSANNE 2021

INTRODUCTION

Rustenberg is a true pioneer in the production of Roussanne in South Africa, importing the first plant material into the country in the late 1990's and producing the first single varietal Roussanne in 2004. Each vintage allows the production team to experiment with production methods to constantly craft and understand the variety to produce truly interesting and expressive wines. Roussanne is not overtly fruity but has wonderful minerality, palate weight and texture that is emphasised with careful bottle aging.

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% Roussanne
Soil Types	Oakleaf; Tukulu;
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked in March 2021

WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	1 month
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 14% TA 5.4g/L pH 3.28 RS 1.6g/L
Bottling Date	July 2020

WINE

Tasting Note	This wine has a fragrant perfume of lilies, as well as peach and apricot fruit with complex flavours of green apple, are evident on the palate. Characters of sweeter pineapple, flesh out the mid-palate and give weight to a peppery finish with great minerality.
Aging Potential	Excellent maturation potential under ideal cellaring conditions.

ACCOLADES

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

