

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

Wine of Origin	Stellenbosch
Varietal Blended	100% Chenin Blanc
Soil Types	Alluvial Gravels and Clay
Trellising/Pruning System	Bushvines
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	2 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 5.8g/L pH 3.23 RS 1.7g/L
Bottling Date	July 2021

WINE

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

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
90 Points	The Wine Spectator	2022
4.5 Stars – 90 Points	Platter's Wine Guide	2022
90 Points	Winemag.co.za – Christiaan Eedes	2022

