

RUSTENBERG WINES

WILD FERMENT SAUVIGNON BLANC 2020

INTRODUCTION

The Rustenberg Wild Ferment 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 South and West facing slopes make this ideal for the production of a full flavoured, more tropical styled Sauvignon Blanc. This wine is made with the influence of oak fermented and aged in barrel using the wild yeast present on the grapes at the time of harvesting, and aged on lees for further palate weight and complexity to balance out the wines' natural acidity.

VINTAGE

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

VINEYARDS

| | |
|----------------------------------|-----------------------------------------------------|
| Wine of Origin | Simonsberg-Stellenbosch |
| Varietal Blended | 100% Sauvignon 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, February 2020 |

WINEMAKING

| | |
|--------------------------------|---------------------------------------------------------|
| Extraction Method | Crushed, De-Stemmed and Pressed |
| Fermentation Vessel | 100% French Oak Barrels |
| Yeast | Wild Yeast |
| Lees Aging | 6 Months |
| Oak Aging | 6 Months |
| Malolactic Fermentation | Partial |
| Age and Type of Oak | 12% New Oak, 88% 2 nd & 3 rd fill |
| Fining Agents Used | Isinglass & Bentonite |
| Final Analysis | Alc v/v: 13% TA 5.1g/L pH 3.46 RS 2.3g/L |
| Bottling Date | December 2020 |

WINE

| | |
|------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Tasting Note | Intrinsic Sauvignon Blanc characteristics of melon, white peach, gooseberry, and underlying tones of pineapple and passion fruit, sustained on a rich, rounded palate with well integrated oak. |
| Aging Potential | Enjoy upon release, potentially could age for 5 to 10 years. As this is a new product we do not yet have a true understanding of its potential longevity. |

ACCOLADES

| AWARD | COMPETITION/PUBLICATION | YEAR/EDITION |
|-----------|-----------------------------------|--------------|
| 90 Points | Tim Atkin MW South African Report | 2021 |
| 4 Stars | Platter's Wine Guide | 2022 |

