



RUSTENBERG WINES

Stellenbosch Chenin Blanc 2022

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 Bottlery sub-region of Stellenbosch. This wine is a Rustenberg take on a varietal synonymous with South Africa.

Vintage

The winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December. These cold conditions meant that the white varietals had very healthy acid levels going into the harvest, while the abundance of water increased yields. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. This warm weather helped to ripen the fruit fully and we picked slightly later than average. 2022, like 2021, is an excellent white wine vintage. It has the freshness of the cool growing season combined with the fruit expression of a warm end to the vintage and moderate alcohols thanks to the higher yields. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

Vineyard

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 2022

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 5.0g/L pH 3.47 RS 2.2g/L
Bottling Date	September 2022

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:
	New Release – Not Yet Rated / Judged	

