



# RUSTENBERG WINES

## Stellenbosch Sauvignon Blanc 2022

### Introduction

Grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against 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 West facing slopes make this ideal to produce a full flavoured, more tropical style, Sauvignon Blanc. Made without the influence of oak the wines are aged on their lees for further palate weight and complexity to balance out the wines' natural acidity.

### 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 it 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	Simonsberg-Stellenbosch
Varietal Blended	100% Sauvignon Blanc
Soil Types	Decomposed Granite, Hutton/Tukulu; Shale
Trellising/Pruning System	VSP, 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2022

### Winemaking

Extraction Method	Crushed, De-Stemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Yeast
Lees Aging	2-3 Months
Oak Aging	N/A
Malolactic Fermentation	N/A
Age and Type of Oak	N/A
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 6.1g/L pH 3.40 RS 3.2g/L
Bottling Date	July 2022

### Wine

Tasting Note	Tropical fruits, with underlying tones of pineapple and passion fruit on a fresh, crisp and palate with prodigious length.
Aging Potential	1 to 3 years from vintage

### Accolades

Award:	Competition/Publication:	Year/Edition:
Gold Medal	Concours Mondial du Sauvignon	2023
92 Points	James Suckling	2022
Silver Medal - 92 Points	Decanter World Wine Awards	2023

