



# Stellenbosch Grenache Blanc 2022

## RUSTENBERG WINES

### Introduction

Grenache Blanc was first planted on Rustenberg in the early 2000s and the estate has the only plantings of the varietal on the Stellenbosch facing side of the Simonsberg mountain. Naturally late ripening and high yielding, the estate’s small block of Grenache Blanc has been planted high on the mountain slopes to expose the fruit to cooler temperatures, ensuring the preservation of acidity in the fruit. The North facing aspect of the vineyard, also ensures the vines are exposed to plenty of sunlight to ripen this cultivar to its full potential. The result is a medium-bodied wine with plenty of fruit and texture, rounded off with fresh 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 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% Grenache 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 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	3 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 5.4g/L pH 3.31 RS 3.3g/L
Bottling Date	August 2022

### Wine

Tasting Note	Medium-bodied with orchard, stone & citrus fruit aromas & flavours. Will pair well with seafood, poultry & spiced dishes.
Aging Potential	Enjoy this wine its youth or within 7 years from vintage

### Accolades

Award:	Competition/Publication:	Year/Edition:
92 Points – Silver Medal	Decanter World Wine Awards	2023
Silver Medal - 90 Points	International Wine & Spirits Competition	2023

