



# Five Soldiers 2021

## RUSTENBERG WINES

### Introduction

The Five Soldiers vineyard is named after five tall stone pine trees called the “Five Soldiers” that tower over this site. Carefully selected Chardonnay bunches from this area are hand harvested for this special wine and then given royal treatment in the cellar. The final product is a very complex full-bodied wine, approachable in its youth however careful cellaring will exhibit the depth of the wine’s complexity and will reward patience.

### 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. These well-structured wines, with moderate alcohols and good acidity, should show plenty of potential to age.

### Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blend	100% Chardonnay
Soil Types	Decomposed Granite, Hutton and Tukulu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2021

### Winemaking

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	300 Litre French Oak Hogshead Barrels
Yeast	Wild (Uninoculated)
Lees Aging	Aged On Lees For Duration Of Oak Aging
Oak Aging	100% Aged For 15 months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	70% New Burgundian 300L Hogsheads (Remainder 2 <sup>nd</sup> fill)
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 5.7g/L pH 3.49 RS 2.3g/L
Bottling Date	July 2022

### Wine

Tasting Note	Characters of ripe citrus, melon and peach with great minerality, rounded out by well-judged oaking. A very complex wine with a long and creamy finish and a good acid backbone.
Aging Potential	10+ years from vintage under ideal cellaring conditions

### Accolades

Award:	Competition/Publication:	Year/Edition:
Silver Medal - 94 Points	Decanter World Wine Awards	2023
92 Points	Tim Atkin SA Report	2023
Silver Medal – 91 Points	International Wine Challenge	2023

