



RUSTENBERG WINES

Stellenbosch Chenin Blanc 2023

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 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This led up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the white cultivars into line with their average picking dates and all of the white grapes were picked before the unseasonal rains experienced in late February and March. The cooler growing season and lower crops resulted in good acidity and concentration to the wines, while the warm lead up to harvest has given white wines from this vintage a burst of ripe fruit. All things considered, it was another good white wine vintage despite the challenging growing season.

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 2023

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: 13.49% TA 5.1g/L pH 3.39 RS 2.4g/L
Bottling Date	September 2023

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: 90 Points	Competition/Publication: James Suckling	Year/Edition: 2023
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