



RUSTENBERG WINES

Stellenbosch Sauvignon Blanc 2023

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 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	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 2023

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: 13.45% TA 5.8 g/L pH 3.37 RS 2.5g/L
Bottling Date	July 2023

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