



Stellenbosch Grenache Blanc 2023

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 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 lead 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% 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 2023

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 5.3g/L pH 3.30 RS 1.4 g/L
Bottling Date	August 2023

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: Silver Medal – 90 Points	Competition/Publication: International Wine Challenge	Year/Edition: 2024
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