



Wild Ferment Sauvignon Blanc 2022

RUSTENBERG WINES

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 the 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 South and West facing slopes make this ideal for the production of a full flavoured, more tropical style. This wine is made with the influence of oak, fermented and aged in barrel using the wild yeast present on the grapes at the time of harvesting and aged on lees for further palate weight and complexity to balance out the wines' natural acidity.

Vintage

The winter of 2021 was cold and wet following a warm autumn. Bud burst was late and 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 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 is an excellent white wine vintage. It has the freshness of the cool growing season and the fruit expression of a warm end to the vintage and moderate alcohols thanks to the higher yields.

Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	100% Sauvignon 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, February 2022

Winemaking

Extraction Method	Crushed, De-Stemmed and Pressed
Fermentation Vessel	100% French Oak Barrels
Yeast	Wild Yeast
Lees Aging	6 Months
Oak Aging	6 Months
Malolactic Fermentation	Partial
Age and Type of Oak	12% New Oak, 88% 2nd & 3rd fill
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13% TA 6.0g/L pH 3.30 RS 2.7g/L
Bottling Date	October 2022

Wine

Tasting Note	Melon, white peach, gooseberry, and underlying tones of pineapple. Rich, rounded palate with well-integrated oak.
Aging Potential	Enjoy upon release, potentially could age for 5 to 10 years.

Accolades

Award:	Competition/Publication:	Year/Edition:
Gold Medal	Concours Mondial du Sauvignon	2023
Gold Medal - 95 Points	Decanter World Wine Awards	2023
93 Points	James Suckling	2022
91 Points	Tim Atkin SA Report	2023
91 Points	Vinous – Neal Martin	August 2023

