



RUSTENBERG WINES

Stellenbosch Grenache Blanc 2025

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 Winter of 2024 arrived later than usual, with the record rainfall and cold temperatures experienced in July allowing for the vineyards to transition into dormancy. This later than usual onset of dormancy resulted in late budding for many grape varieties. Budding and berry set were even, and the cooler, moderate and dry growing season set the scene for the vintage. There was a brief heat spike at the end of December, however, January was cool and dry with big day/night temperature changes, resulting in excellent acidity and freshness being a hallmark of the vintage. February and March were near perfect for ripening, being warm and dry with little disease pressure and no heat wave conditions to stress the vineyards at this crucial time. The result of these conditions was a remarkable, cellar-worthy vintage. The reds are some of the best seen since 2015 with excellent concentration, depth of colour and structure. The whites have wonderful flavour development, fruit intensity and freshness.

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 2025

Winemaking

Extraction Method	Crushed, Destemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast and Wild Fermentation
Lees Aging	2-3 months
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 5.3g/L pH 3.19 RS 1.72 g/L
Bottling Date	May 2025

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:	Competition/Publication:	Year/Edition:
	New Vintage – No Accolades yet	

