



RUSTENBERG WINES

Stellenbosch Chenin Blanc 2025

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 Bottelary sub-region of Stellenbosch. This wine is a Rustenberg take on a varietal synonymous with South Africa.

Vintage

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% Chenin Blanc
Soil Types	Alluvial Gravels and Clay
Trellising/Pruning System	Bushvines
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 months
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.6% TA 5.8g/L pH 3.4 RS 2g/L
Bottling Date	August 2025

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: 91 Points - Silver	Competition/Publication: International Wine Challenge	Year/Edition: 2026 – Tranche 1
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