



RUSTENBERG
WINES

Stellenbosch Sauvignon Blanc 2026

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 2025 winter delivered good rainfall across Stellenbosch, replenishing soil moisture levels and ensuring healthy vineyard reserves ahead of the growing season. Budburst occurred under favourable conditions, with even shoot growth and balanced canopy development. Spring was moderate, with limited wind events and low disease pressure, promoting healthy fruit set and vineyard growth while laying the groundwork for a larger than average crop. December and January were warm and dry, tempered by regular cooling maritime influences and cool night temperatures, allowing for gradual flavour development while retaining natural acidity. Harvest was the earliest on record and conditions were largely ideal, with stable weather and excellent fruit health. Stellenbosch received small amounts of rain to help refresh the vineyards in February and March, considerably less than other regions where it caused disease pressure. White wines from the vintage show remarkable purity of fruit, body, vibrant aromatics and freshness. The reds are powerful and concentrated with excellent structure and colour.

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 2026

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: 13.5% TA 5.7 g/L pH 3.24 RS 2.4g/L
Bottling Date	June 2026

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:	Competition/Publication:	Year/Edition:
	Wine not yet submitted for Review	

