



RUSTENBERG WINES

Stellenbosch Chenin Blanc 2026

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

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	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 2026

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: 13.5% TA 5.6 g/L pH 3.28 RS 3.1 g/L
Bottling Date	June 2026

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: 90 Points / Silver Medal	Competition/Publication: IWSC	Year/Edition: 2026
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