

# RUSTENBERG WINES

## SAUVIGNON BLANC 2011

### INTRODUCTION

The Rustenberg Sauvignon Blanc is a harmonious blend of two distinct styles of Sauvignon Blanc from two very different regions. Fruit from the Elgin valley is blended from fruit grown in Stellenbosch. Elgin Sauvignon Blancs are known for their minerality and herbaceous flavour profile, while Stellenbosch is better known for a full flavour more tropical fruit styled Sauvignon Blanc. Combining the two creates a wine which is greater than the sum of its parts. 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

Despite a dry Winter, there was plenty of water when required in the hot Summer months to get the vineyards to mature naturally without excessive irrigation. Good vineyard canopies allowed optimum light penetration for uniform ripening and development of good colour and flavour. At harvest, the berries came in at lovely low sugars due to cool conditions and were packed with flavour.

### VINEYARDS

|                                  |   |
|----------------------------------|---|
| <b>Wine of Origin</b>            | Western Cape  |
| <b>Varietal Blended</b>          | 97.5% Sauvignon Blanc; 2.5% Semillon                |
| <b>Soil Types</b>                | Decomposed Granite, Hutton/Tukulu; Shale            |
| <b>Trellising/Pruning System</b> | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| <b>Irrigation Type</b>           | Minimal Drip Irrigation                             |
| <b>Picking Method &amp; Date</b> | Hand Picked, February 2011                          |

### WINEMAKING

|                                |  |
|--------------------------------|--|
| <b>Extraction Method</b>       | De-Stemmed and Pressed                                   |
| <b>Fermentation Vessel</b>     | Steel Tanks  |
| <b>Yeast</b>                   | Cultured Active Dry Wine Yeast                           |
| <b>Lees Aging</b>              | 2-3 Months   |
| <b>Oak Aging</b>               | N/A  |
| <b>Malolactic Fermentation</b> | N/A  |
| <b>Age and Type of Oak</b>     | N/A  |
| <b>Fining Agents Used</b>      | Isinglass & Bentonite                                    |
| <b>Final Analysis</b>          | Alc v/v: 13.84% (14% on label) TA 6g/L pH 3.31 RS 2.8g/L |
| <b>Bottling Date</b>           | September 2011   |

### WINE

|                        |  |
|------------------------|--|
| <b>Tasting Note</b>    | The intrinsic Sauvignon Blanc characteristics of green pepper, asparagus and gooseberry, with underlying tones of pineapple and passion fruit, are sustained on a fresh, crispy and well-balanced palate with prodigious length. |
| <b>Aging Potential</b> | 4 – 5 years from vintage   |

### ACCOLADES

| AWARD     | COMPETITION/PUBLICATION       | YEAR/EDITION |
|-----------|-------------------------------|--------------|
| 85 Points | Robert Parker's Wine Advocate | 2012         |
| 4 Stars   | John Platter Wine Guide       | 2011         |

