

RUSTENBERG WINES

STELLENBOSCH SAUVIGNON BLANC 2015

INTRODUCTION

The Rustenberg Stellenbosch Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the 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 for the production of a full flavoured, more tropical styled 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 cold wet Winter of 2014 started early and ended late, which is ideal for the vineyards' dormancy; however an unseasonably cool Spring resulted in the vines going into Summer with 10 to 40% less crop than usual. The remainder of the season was warm and dry resulting in one of the earliest harvests on record. Zero disease pressure and small crops of fantastic ripe fruit combined with high natural acids make this potentially the vintage of the decade.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	100% Sauvignon Blanc
Soil Types	Decomposed Granite, Hutton/Tukulu; Shale
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2015

WINEMAKING

Extraction Method	Crushed, De-Stemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine 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: 13.71% (13.5% on label) TA 5.6g/L pH 3.28 RS 2.6g/L
Bottling Date	June 2015

WINE

Tasting Note	The intrinsic Sauvignon Blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with prodigious length.
Aging Potential	1 to 3 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Double Silver	National Wine Challenge / Top 100 SA Wines	2016
Silver Medal	Veritas Awards	2015
Silver Medal	International Wine Challenge	2016
89 Points	Robert Parker's Wine Advocate	2015

