

# RUSTENBERG WINES

## STRAW WINE 2011

### INTRODUCTION

This wine has been made using a centuries-old process of drying grapes on straw in order to produce dessert style wines. Grapes are harvested at the same ripeness required to make table wine and are then laid out on straw for a number of weeks. This allows the grapes to slowly dehydrate, concentrating their natural sugar, acid and flavour. The straw also acts as a wick for any excess moisture, ensuring the grapes do not rot. After gently pressing the dehydrated grapes the concentrated juice is slowly fermented and aged in old oak barrels to create a balanced luscious dessert wine.

### VINTAGE

Overall 2011 was a harvest that brought a smile to a weary Viticulturist's face! Although we had a dry winter, there was plenty of water when required in the hot summer months to get the vineyards to mature naturally without undue stress. Vineyards had perfect canopies – allowing optimum light penetration for the ripening of bunches and development of good colour. At harvest, perfect phenolic ripeness with lovely soft, ripe tannins was achieved. The berries came in at lovely low sugars due to cool conditions at harvest, awesome colour and great quality berries.

### VINEYARDS

<b>Wine of Origin</b>	Coastal Region, Western Cape
<b>Varietal Blended</b>	60% Chenin Blanc, 23% Viognier, 17% Crouchen
<b>Soil Types</b>	A combination of Sandy, Loamy and Granitic Soils
<b>Trellising/Pruning System</b>	Various Trellises, Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation and Unirrigated Vineyards
<b>Picking Method &amp; Date</b>	Hand Picked, February 2011

### WINEMAKING

<b>Extraction Method</b>	Gentle Pressing
<b>Fermentation Vessel</b>	Oak barrels
<b>Yeast</b>	Innoculated
<b>Lees Aging</b>	None
<b>Oak Aging</b>	7 Months
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	Old 300L and 500L French oak barrels
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 10.5% TA 7.1g/L pH 3.43 RS 183.3g/L
<b>Bottling Date</b>	January 2012

### WINE

<b>Tasting Note</b>	Luscious raisin, honey and green mango fruit on the nose and palate with a wonderfully refreshing sugar and acid balance make this a wine to be enjoyed on its own and with both sweet and savoury desserts.
<b>Aging Potential</b>	Excellent maturation potential under ideal cellaring conditions



### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Double Gold Medal	Veritas Wine Awards, South Africa	2013
Gold Medal	Decanter World Wine Awards	2013
Gold Medal and Great Value Medal	International Wine Challenge	2013
Silver Outstanding Medal	International Wine and Spirits Competition	2013
Top 100 SA Wine	Top 100 South African Wine Awards	2014
91 Points	Decanter Magazine	January 2014
89 Points	Robert Parker's Wine Advocate	2013