

# RUSTENBERG WINES

## STRAW WINE 2015

### 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

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

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	88% Chenin Blanc, 12% Viognier
<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 2015

### WINEMAKING

<b>Extraction Method</b>	Gentle Pressing
<b>Fermentation Vessel</b>	Oak barrels
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<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 6.5g/L pH 3.86 RS 186.4g/L
<b>Bottling Date</b>	September 2015

### 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
Silver Outstanding Medal	International Wine & Spirits Challenge	2015
Silver Medal	International Wine Challenge	2016

