

RUSTENBERG WINES

STRAW WINE 2017

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 in stainless steel tanks to create a balanced luscious dessert wine.

VINTAGE

The Winter of 2016 was dry but cold as drought conditions persisted in the Western Cape. Despite the drought, a warm, dry spring and little wind meant that there was little disease pressure and little stress on the vineyards beyond the heat. Harvest started slightly earlier than usual but was 10 days later than the record early start of the 2016 vintage. Careful use of irrigation to offset the dry drought conditions and cold nights experienced during the first four months of the year resulted in superb quality, and wonderful acidity, colour and flavour concentration in the wines. Indications are that 2017 will be an excellent vintage with plenty of potential to age well.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	67% Chenin Blanc, 17% Viognier; 16% Crouchen
Soil Types	A combination of Sandy, Loamy and Granitic Soils
Trellising/Pruning System	Various Trellises, Spur Pruned
Irrigation Type	Minimal Drip Irrigation and Unirrigated Vineyards
Picking Method & Date	Hand Picked, February-March 2017

WINEMAKING

Extraction Method	Gentle Pressing
Fermentation Vessel	Stainless Steel Tanks
Yeast	Cultured Active Dry Wine Yeast
Lees Aging	None
Oak Aging	None
Malolactic Fermentation	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 10% TA 7.75g/L pH 3.60 RS 222.0g/L
Bottling Date	July 2017

WINE

Tasting Note	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.
Aging Potential	Excellent maturation potential under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
92 Points	Tim Atkin MW SA Report	2018
Silver Outstanding Medal	International Wine & Spirit Competition	2018
Silver Medal	Veritas Wine Awards	2017

