

RUSTENBERG WINES

STRAW WINE 2018

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

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 Winter was cold and dry, followed by a dry Spring and Summer, with bouts of unusual weather. A number of thunder storms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds and fruit forward, expressive whites and rosé.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	82% Chenin Blanc, 18% Viognier
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 2018

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 7.5g/L pH 3.38 RS 210.6g/L
Bottling Date	September 2018

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 SA Report	2019
Gold Medal	International Wine and Spirits Competition	2019
Silver Medal	International Wine Challenge	2019

