

# RUSTENBERG WINES

## STELLENBOSCH ROUSSANNE 2020

### INTRODUCTION

Rustenberg is a true pioneer in the production of Roussanne in South Africa, importing the first plant material into the country in the late 1990's and producing the first single varietal Roussanne in 2004. Each vintage allows the production team to experiment with production methods to constantly craft and understand the variety to produce truly interesting and expressive wines. Roussanne is not overtly fruity but has wonderful minerality, palate weight and texture that is emphasised with careful bottle aging.

### VINTAGE

The 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately the harvest was not impacted on Rustenberg by the government-sanctioned lockdowns, allowing all fruit to be picked and processed when ripe. A good winter in 2019 saw a return to average rainfall for the year. Two unusual weather events in the growing season, a large rainstorm and a heat wave, impacted some varietals flowering and berry set, however, in the context of the entire vintage these had a minor impact. Crop levels were up by 15% from the 2019 vintage, which saw a return to yields being average to slightly above average for most varietals. Quality wise, the white wines have superb acids and more moderate alcohols with wonderful fruit concentration, while the reds tend to be more medium-bodied with moderate alcohols, good freshness and supple tannins, potentially to be enjoyed earlier.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blended</b>	100% Roussanne
<b>Soil Types</b>	Oakleaf; Tukulu;
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked in March 2020

### WINEMAKING

<b>Extraction Method</b>	Whole Bunch Pressed
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	1 month
<b>Oak Aging</b>	None
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	None
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 14% TA 5.1g/L pH 3.47 RS 4.1g/L
<b>Bottling Date</b>	July 2020

### WINE

<b>Tasting Note</b>	This wine has a fragrant perfume of lilies, as well as peach and apricot fruit with complex flavours of green apple, are evident on the palate. Characters of sweeter pineapple, flesh out the mid-palate and give weight to a peppery finish with great minerality.
<b>Aging Potential</b>	Excellent maturation potential under ideal cellaring conditions.

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
New Release – Not Yet Rated/Judged		

