



Five Soldiers 2022

RUSTENBERG WINES

Introduction

The Five Soldiers vineyard is named after five tall stone pine trees called the “Five Soldiers” that tower over this site. Carefully selected Chardonnay bunches from this area are hand harvested for this special wine and then given royal treatment in the cellar. The final product is a very complex full-bodied wine, approachable in its youth however careful cellaring will exhibit the depth of the wine’s complexity and will reward patience.

Vintage

The winter of 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December. These cold conditions meant that the white varietals had very healthy acid levels going into the harvest, while the abundance of water increased yields. From the middle of December onwards the weather warmed considerably with three heatwaves experienced in January and one in February. This warm weather helped to ripen the fruit fully and we picked slightly later than average. 2022, like 2021, is an excellent white wine vintage. It has the freshness of the cool growing season combined with the fruit expression of a warm end to the vintage and moderate alcohols thanks to the higher yields. The vintage ended in late April and was the longest vintage at Rustenberg.

Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blend	100% Chardonnay
Soil Types	Decomposed Granite, Hutton and Tukulu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2022

Winemaking

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	300 Litre French Oak Hogshead Barrels
Yeast	Wild (Uninoculated)
Lees Aging	Aged On Lees For Duration Of Oak Aging
Oak Aging	100% Aged For 15 months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	70% New Burgundian 300L Hogsheads (Remainder 2 nd fill)
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.25% TA 5.6g/L pH 3.41 RS 2.6g/L
Bottling Date	June 2023

Wine

Tasting Note	Citrus, melon, peach & great minerality, rounded out by well-judged oak. Complex wine with a long and creamy finish and a good acid backbone.
Aging Potential	10+ years from vintage under ideal cellaring conditions

Accolades

Award:	Competition/Publication:	Year/Edition:
Silver Medal - 94 Points	International Wine & Spirits Competition	2023
93 Points	James Suckling	2023
Silver Medal – 93 Points	International Wine & Spirits Competition	2024
Silver Medal – 92 Points	International Wine Challenge	2024
91 Points	Robert Parker’s Wine Advocate	2024
91 Points	Vinous – Neal Martin	August 2023
Silver Medal - 91 Points	Decanter World Wine Awards	2024

