



Wild Ferment Sauvignon Blanc 2023

RUSTENBERG WINES

Introduction

Grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the Simonsberg Mountain. The cooling effect of altitude and the oceanic breeze blowing off False Bay and Table Bay, which are both within line of sight of the vineyards, combined with the vineyards being planted on South and West facing slopes make this ideal for the production of a full flavoured, more tropical style. This wine is made with the influence of oak, fermented and aged in barrel using the wild yeast present on the grapes at the time of harvesting and aged on lees for further palate weight and complexity to balance out the wines' natural acidity.

Vintage

The 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This led up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the white cultivars into line with their average picking dates and all of the white grapes were picked before the unseasonal rains experienced in late February and March. The cooler growing season and lower crops resulted in good acidity and concentration to the wines, while the warm lead up to harvest has given white wines from this vintage a burst of ripe fruit. All things considered, it was another good white wine vintage despite the challenging growing season.

Vineyard

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	100% Sauvignon Blanc
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2023

Winemaking

Extraction Method	Crushed, De-Stemmed and Pressed
Fermentation Vessel	100% French Oak Barrels
Yeast	Wild Yeast
Lees Aging	6 Months
Oak Aging	6 Months
Malolactic Fermentation	Partial
Age and Type of Oak	12% New Oak, 88% 2nd & 3rd fill
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.14% TA 5.8g/L pH 3.23 RS 4.0g/L
Bottling Date	December 2023

Wine

Tasting Note	Melon, white peach, gooseberry, and underlying tones of pineapple. Rich, rounded palate with well-integrated oak.
Aging Potential	Enjoy upon release, potentially could age for 5 to 10 years.

Accolades

Award:	Competition/Publication:	Year/Edition:
Silver Medal – 92 Points	International Wine Challenge	2024
92 Points	James Suckling	2024

