



Wild Ferment Sauvignon Blanc 2024

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 Winter of 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb. The white wines of this vintage have excellent acidity, thanks to the cool start to the season and express fully ripe fruit, a benefit of the warmer second half of Summer in the lead up to and during the harvest 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 2024

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	10% New Oak, 90% 2nd & 3rd fill
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 5.5g/L pH 3.2 RS 3g/L
Bottling Date	December 2024

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:
	<i>No Accolades yet – New Vintage</i>	

