

SAUVIGNON BLANC, RUSTENBERG

Vintage

2023

**RUSTENBERG
WINES**

RUSTENBERG



Rustenberg Stellenbosch Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the region; just over 550m above sea level.

TASTING NOTE

Tropical fruits, with underlying tones of pineapple and passion fruit on a fresh, crisp and palate with prodigious length.

VINTAGE CONDITIONS

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.5
pH	Acidity
3.37	5.8

VINIFICATION DETAILS

Grapes were hand harvested before being crushed, de-stemmed and pressed into stainless steel tanks for fermentation. Made without the influence of oak, the wine was aged on its lees for two to three months to add further palate weight and complexity to balance out the natural acidity.

AWARDS

James Suckling: 92 pts

ATTRIBUTES


Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Murray Barlow



Fining Agent

Isinglass & Bentonite



Closure

Screw top



Region

Stellenbosch



Vegan

No