

SAUVIGNON BLANC, RUSTENBERG

Vintage

2022



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

The intrinsic Sauvignon Blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with prodigious length.

VINTAGE CONDITIONS

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 varieties 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 up considerably with three heatwaves being 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 marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.2
pH	Acidity
3.40	6.1

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.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Sauvignon Blanc	No	75cl	No
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Murray Barlow	Isinglass & Bentonite	Screw top	Stellenbosch	No