



SAUVIGNON BLANC, RUSTENBERG

Vintage

2021



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 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress-free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.3
pH	Acidity
3.29	6.2

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

Platter: 4*

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Sauvignon Blanc	No	75cl	No



Winemaker

Murray Barlow



Fining Agent

Isinglass & Bentonite



Closure

Screw top



Region

Stellenbosch



Vegan

No