

**SAUVIGNON BLANC, RUSTENBERG**

Vintage

**2020**

**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**

The nose displays 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 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately the harvest was not impacted on Rustenberg by the government-sanctioned lockdowns, allowing all fruit to be picked and processed when ripe. A good winter in 2019 saw a return to average rainfall for the year. Two unusual weather events in the growing season, a large rainstorm and a heat wave, impacted some varietals flowering and berry set, however, in the context of the entire vintage these had a minor impact. Crop levels were up by 15% from the 2019 vintage, which saw a return to yields being average to slightly above average for most varietals.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.5	2.9
pH	Acidity
3.25	6.0

**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**

DWWA: Silver

**GREEN CREDENTIALS**

Accredited Integrated Production of Wine (IPW) estate.

**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

Simonsberg-  
Stellenbosch



Vegan

No