



SAUVIGNON BLANC, RUSTENBERG

Vintage

2019



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 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet spring, coupled with a wetter than average summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early- and mid-season-ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late-ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.9
pH	Acidity
3.31	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

IWC: Silver

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