


FIVE SOLDIERS CHARDONNAY, RUSTENBERG

Vintage

2024


The Five Soldiers vineyard is named after five tall stone pine trees known as the 'Five Soldiers' that tower over this site at Rustenberg.

TASTING NOTE

Characters of ripe citrus, melon and peach with great minerality, rounded out by well-judged oaking. A very complex wine with a long and creamy finish and a good acid backbone.

VINTAGE CONDITIONS

The Winter of 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb. The white wines of this vintage have excellent acidity, thanks to the cool start to the season and express fully ripe fruit, a benefit of the warmer second half of Summer in the lead up to and during the harvest season.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.0
pH	Acidity
3.45	5.8

VINIFICATION DETAILS

After hand harvesting, the grapes were whole bunch pressed before fermentation in 300L French oak Hogshead barrels (72% new, 28% second fill) using wild yeasts. The wine underwent full malolactic fermentation and was aged on its lees for 14 months before bottling.

AWARDS

Vinous: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian No
 Winemaker Murray Barlow	 Fining Agent Isinglass & Bentonite	 Closure Screw top	 Region Simonsberg-Stellenbosch	 Vegan No