SECKFORD AGENCIES

RUSTENBERG WINES

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FIVE SOLDIERS CHARDONNAY, RUSTENBERG

Vintage 2023

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.9	3.53
pH	**Acidity**
3.41	5.9

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 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This lead up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the white cultivars into line with their average picking dates and all of the white grapes were picked before the unseasonal rains experienced in late February and March. The cooler growing season and lower crops resulted in good acidity and concentration to the wines, while the warm lead up to harvest has given white wines from this vintage a burst of ripe fruit. All things considered, it was another good white wine vintage despite the challenging growing season.

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

International Wine Challenge: Silver
Vinous: 92 pts
James Suckling: 93 pts
IWSC: Gold 96 pts
Tim Atkin MW: 93 pts
Platter: 94 pts
Wine Advocate: 90 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Murray Barlow	Isinglass & Bentonite	Screw top	Simonsberg-Stellenbosch	No