SECKFORD AGENCIES

RUSTENBERG WINES

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FIVE SOLDIERS CHARDONNAY, RUSTENBERG

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.6
pH	**Acidity**
3.41	5.6

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 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December. These cold conditions meant that the white varietals had very healthy acid levels going into the harvest, while the abundance of water increased yields. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. This warm weather helped to ripen the fruit fully and we picked slightly later than average. 2022, like 2021, is an excellent white wine vintage. It has the freshness of the cool growing season combined with the fruit expression of a warm end to the vintage and moderate alcohols thanks to the higher yields. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

VINIFICATION DETAILS

After hand harvesting, the grapes were whole bunch pressed before fermentation in 300L French oak Hogshead barrels (70% new, 30% second fill) using wild yeasts. The wine underwent full malolactic fermentation and was aged on its lees for 15 months before bottling in June 23.

AWARDS

IWC: Silver IWSC: Silver

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