SECKFORD AGENCIES

RUSTENBERG WINES

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FIVE SOLDIERS CHARDONNAY, RUSTENBERG

Vintage 2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.3
pH	**Acidity**
3.49	5.7

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 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress-free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development. These well-structured wines, with moderate alcohols and good acidity, should show plenty of potential to age.

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.

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	Stellenbosch	No