SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

WILD FERMENT SAUVIGNON BLANC, RUSTENBERG

Vintage 2024



The Rustenberg Wild Ferment Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown in the Stellenbosch region; just over 550m above sea level.

TASTING NOTE

Melon, white peach, gooseberry, and underlying tones of pineapple. Rich, rounded palate with well-integrated oak.

VINTAGE INFORMATION

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

VINIFICATION DETAILS

After hand harvesting, the grapes were crushed, de-stemmed and pressed before fermentation in French oak barrels with a wild yeast. Following fermentation, the wine spent six month on its lees in 10% new oak, 90% 2nd- and 3rd-fill, prior to bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.0
pH	**Acidity**
3.20	5.5

AWARDS

DWWA: Gold
IWSC: Silver
Tim Atkin MW: 90 pts
Vinous 90 pts
Platter 90 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc	Partial	75cl	No

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