


**WILD FERMENT SAUVIGNON BLANC, RUSTENBERG**

Vintage **2019**



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**

Intrinsic Sauvignon Blanc characteristics of melon, white peach, gooseberry, and underlying tones of pineapple and passion fruit, sustained on a rich, rounded palate with well-integrated oak.

**VINTAGE CONDITIONS**

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet spring, coupled with a wetter than average summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early- and mid-season-ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late-ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.










**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.0	3.5
pH	Acidity
3.39	5.2

**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 12% new oak, 88% 2nd- and 3rd-fill, prior to bottling.

**ATTRIBUTES**

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian No
 Fining Agent Isinglass, Bentonite	 Closure Screw top	 Region Simonsberg-Stellenbosch	 Vegan No	