SECKFORD AGENCIES

WILD FERMENT SAUVIGNON BLANC, RUSTENBERG

RUSTENBERG WINES

RUSTENBERG

Vintage 2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.3
pH	**Acidity**
3.46	5.1

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.

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	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