


WILD FERMENT SAUVIGNON BLANC, RUSTENBERG

Vintage

2018


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

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 winter was cold and dry, followed by a dry spring and summer, with bouts of unusual weather. A number of thunderstorms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing fruit forward, expressive whites.










TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	4.1
pH	Acidity
3.28	6.0

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 months 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	