

WILD FERMENT SAUVIGNON BLANC, RUSTENBERG

Vintage

2018



**RUSTENBERG
WINES**

RUSTENBERG



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 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