SECKFORD AGENCIES

RUSTENBERG WINES

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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.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.5
pH	**Acidity**
3.39	5.2

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
Isinglass, Bentonite	Screw top	Simonsberg-Stellenbosch	No