SECKFORD AGENCIES

RUSTENBERG WINES

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CHENIN BLANC, RUSTENBERG

Vintage 2024

A relatively young project, with grapes sourced from 4 different bush vine blocks, ageing between 20-35 years old, this is the Rustenberg take on a varietal synonymous with South Africa.

TASTING NOTE

Aromas of pineapple, orange blossom & yellow pear follow through to the palate which is crisp, textured and complemented by characters of citrus

VINTAGE CONDITIONS

The Winter of 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb. The white wines of this vintage have excellent acidity, thanks to the cool start to the season and express fully ripe fruit, a benefit of the warmer second half of Summer in the lead up to and during the harvest season.

VINIFICATION DETAILS

The grapes are hand picked, crushed, de-stemmed and pressed into stainless steel tanks. Using a combination of cultured yeast and wild fermentation, the wine is left on the lees for 3 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.7
pH	**Acidity**
3.10	6.0

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Murray Barlow	Isinglass & Bentonite	Screw top	Stellenbosch	No