SECKFORD AGENCIES

RUSTENBERG WINES

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CHENIN BLANC, RUSTENBERG

Vintage 2021

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 and yellow pear follow through to a crisp, textured palate complemented by characters of citrus.

VINTAGE CONDITIONS

The 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age.

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 2 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.7
pH	**Acidity**
3.23	5.8

ATTRIBUTES

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

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