SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

CHENIN BLANC, RUSTENBERG

Vintage 2019



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 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

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
13.5	1.8
pH	**Acidity**
3.17	6.6

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