

RUSTENBERG WINES

WILD FERMENT SAUVIGNON BLANC 2018

INTRODUCTION

The Rustenberg Wild Ferment Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the Simonsberg Mountain. The cooling effect of altitude and the oceanic breeze blowing off False Bay and Table Bay, which are both within line of sight of the vineyards, combined with the vineyards being planted on South and West facing slopes make this ideal for the production of a full flavoured, more tropical styled Sauvignon Blanc. This wine is made with the influence of oak, fermented and aged in barrel using the wild yeast present on the grapes at the time of harvesting, and aged on lees for further palate weight and complexity to balance out the wines' natural acidity.

VINTAGE

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 thunder storms 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 rich, robust reds and fruit forward, expressive whites and rosé.

VINEYARDS

Wine of Origin	Simonsberg-Stellenbosch
Varietal Blended	100% Sauvignon Blanc
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2018

WINEMAKING

Extraction Method	Crushed, De-Stemmed and Pressed
Fermentation Vessel	100% French Oak Barrels
Yeast	Wild Yeast
Lees Aging	6 Months
Oak Aging	6 Months
Malolactic Fermentation	Partial
Age and Type of Oak	12% New Oak, 88% 2 nd & 3 rd fill
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 6.0g/L pH 3.28 RS 4.1g/L
Bottling Date	September 2018

WINE

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.
Aging Potential	Enjoy upon release, potentially could age for 5 to 10 years. As this is a new product we do not yet have a true understanding of its potential longevity.



ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
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Safrá 2018. Vinícola Rustenberg em 08/10/2019. Stellenbosch/ZA.