

# RUSTENBERG WINES

## FIVE SOLDIERS 2017

### INTRODUCTION

The Five Soldiers vineyard is named after five tall stone pine trees called the “Five Soldiers” that tower over this site. Carefully selected Chardonnay bunches from this area are hand harvested for this special wine and then given royal treatment in the cellar. The final product is a very complex full-bodied wine, approachable in its youth however careful cellaring will exhibit the depth of the wine’s complexity and will reward patience.

### VINTAGE

The Winter of 2016 was dry but cold as drought conditions persisted in the Western Cape. Despite the drought, a warm, dry spring and little wind meant that there was little disease pressure and little stress on the vineyards beyond the heat. Harvest started slightly earlier than usual but was 10 days later than the record early start of the 2016 vintage. Careful use of irrigation to offset the dry drought conditions and cold nights experienced during the first four months of the year resulted in superb quality, and wonderful acidity, colour and flavour concentration in the wines. Indications are that 2017 will be an excellent vintage with plenty of potential to age well.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blend</b>	100% Chardonnay
<b>Soil Types</b>	Decomposed Granite, Hutton and Tukulu
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, February 2017

### WINEMAKING

<b>Extraction Method</b>	Whole Bunch Pressed
<b>Fermentation Vessel</b>	300 Litre French Oak Hogshead Barrels
<b>Yeast</b>	Wild (Uninoculated)
<b>Lees Aging</b>	Aged On Lees For Duration Of Oak Aging
<b>Oak Aging</b>	100% Aged For 15 months
<b>Malolactic Fermentation</b>	Yes, 100%
<b>Age and Type of Oak</b>	70% New Burgundian 300L Hogsheads (Remainder 2 <sup>nd</sup> fill)
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13.5% TA 5.5g/L pH 3.37 RS 2.0g/L
<b>Bottling Date</b>	July 2018

### WINE

<b>Tasting Note</b>	Characters of ripe citrus, melon and peach with great minerality, rounded out by well-judged oaking. A very complex wine with a long and creamy finish and a good acid backbone.
<b>Aging Potential</b>	10+ years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
93 Points	Tim Atkin SA Report	2019
90 Points	Prescient Chardonnay Report	2018
Double Gold Medal	Six Nations Wine Challenge	2019



Safrá 2017. Vinícola Rustenberg em 08/10/2019. Stellenbosch/ZA.