

Rustenberg Stellenbosch Roussanne 2005

Complex aromas - spice, peaches, mineral. The colour is bright yellow with hints of green. The entry into the mouth is full and rich.

variety : Roussanne | 100% Roussanne

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 1.9 g/l pH : 3.48 ta : 5.3 g/l

type : White wooded

pack : Bottle

ageing : Can keep for 5 years.

in the vineyard : Cultivar: 100% Roussanne

Situation: Simonsberg Mountain, Stellenbosch

Altitude: 250m

Distance from sea: 15km

Soil type: Oakleaf

Rootstock: R101-14

Age of vines: 6 Years

Trellising: Vertically shoot positioned

Pruning: Spur Pruning

Irrigation: Drip Irrigation

about the harvest: Harvested: end February 2005

Grape Analysis:

Acidity: 6g/l

pH: 3.3

Sugar: 24.5 Balling

Yield: 4 tons/ha

in the cellar : Chilled overnight at 10°C then destemmed and crushed. Pressed to stainless steel tanks for overnight clarification and then transferred to old oak barrels for fermentation.

Oak used: 4th fill 225L French oak casks.

Bottled: November 2005

Production: 172 cases (6x750ml)

