

Rustenberg Stellenbosch Roussanne 2009

Fragrant flinty minerals, peach and apricot fruit characters with complex flavours of green plum evident on the palate. Characters of sweeter pineapple flesh out the mid-palate and give weight to the finish.

variety : Roussanne | 100% Roussanne
winery : Rustenberg Wines
winemaker : Randolph Christians
wine of origin : Stellenbosch
analysis : alc : 14.62 % vol rs : 1.3 g/l pH : 3.34 ta : 5.58 g/l
type : White wooded
pack : Bottle closure : Cork

Gold Medal - Sommelier India Wine Competition 2009

ageing : 5 years from vintage.

in the vineyard :

Cultivar: 100% Roussanne
Situation: Simonsberg Mountain, Stellenbosch
Altitude: 250m
Distance from sea: ±25km
Soil type: Oakleaf
Rootstock: 101-14 Mgt
Vines planted in: 1999
Trellising: Vertically shoot positioned
Pruning: Spur Pruning
Irrigation: Drip Irrigation

about the harvest:

Long cold winter followed by moderate summer temperatures before harvest, led to slow ripening and well balanced grape analysis at harvest. The first batch of grapes was selectively hand-picked, into small crates, chilled overnight and "whole-bunch pressed" before fermentation in tanks. The second batch was picked the next day.

Harvested: February 2009

Grape Analysis

Acidity: 6.71g/l

pH: 3.29

Sugar: 24.5 Balling

Yield: 4 tons/ha (2680 litres / 10 000m²)

in the cellar : The grapes were de-stemmed, crushed and pressed into stainless steel tanks for overnight clarification. The same wine from 2 x 300 litre Burgundian barrels was also added. The three components were blended 2 months later and prepared for bottling. 9% was fermented in new 300 litre Burgundian oak barrels for 2 months.

Bottled: June 2009

