

Rustenberg Stellenbosch Roussanne 2010

Fragrant flinty minerals, peach and apricot fruit characters with complex flavours of green apple 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 : Simonsberg-Stellenbosch

analysis : alc : 13.5 % vol rs : 1.84 g/l pH : 3.3 ta : 5.67 g/l

type : White **style** : Very Dry **taste** : Fruity

pack : Bottle **closure** : Screwcap

Robert Parker Rating Aug. 2011 - 89 Points

in the vineyard : Situation: Simonsberg Mountain Stellenbosch

Wine of Origin: Simonsberg-Stellenbosch

Altitude: 300m - 420m

Distance from Sea: ± 25 km

Soil Type: Oakleaf

Root Stock: 101-14 Mgt

Age of Vines: Planted: 1999

Trellising: Vertically shoot-positioned

Pruning: Spur Pruning

Irrigation: Drip irrigation

Vintage Comment

A lovely cold, wet winter in 2009 allowed for good, even budding of the vineyards during spring, and then the beautiful, warm, sunny days in summer resulted in great flavor and colour development in the berries. Full fruit flavours and soft tannins with good aromatics and ideal acidity made 2010 an excellent vintage for Roussanne.

about the harvest: Harvested: February 2010

in the cellar : The grapes for the Roussanne were selectively hand-picked into small crates, chilled overnight and whole bunch pressed, before being fermented in tanks. After 3 months on lees, the wine was stabilized for bottling.

