

Rustenberg Stellenbosch Schoongezicht White 2010

A very attractive blend with hints of orange and savoury flavours, and a touch of sweetness on the palate.

This wine will complement a lightly spiced meal, or simply be enjoyed on its own.

variety : Semillon | 50% Semillon, 45% Viognier, 5% Roussanne

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 13.78 % vol rs : 3.39 g/l pH : 3.34 ta : 6.24 g/l

type : White

pack : Bottle **closure :** Screwcap

Robert Parker Rating Aug. 2011 - 89 Points

Silver Medal - Decanter World Wine Awards 2011

4 stars - John Platter South African Wine Guide 2011

ageing : 4 to 5 years

in the vineyard : Situation: Stellenbosch

Wine of Origin: Stellenbosch

Altitude: 300m - 420m

Distance From Sea: 7 - 25 km

Soil Type: Decomposed granite (Tukulu / Hutton) & Shale

Root Stock: R110; 101-14 Mgt

Age of Vines: 6 - 9 years

Trellising: Vertically shoot-positioned

Pruning: 2-Bud Spur-pruning

Irrigation: Drip irrigation

about the harvest: Harvested: February 2010

in the cellar : Whole-bunch-pressed Roussanne grapes were fermented and matured in 2 x 300 litre Burgundian Hogsheads (Barrels) for 3 months. It was then blended with super-ripe tank-fermented Viognier, and low alcohol Semillon (10% oak-fermented) to create this unusual, yet rewarding blend.

