

Rustenberg Ida's White 2011

This refreshing white blend has an expressive nose dominated by tropical and passion fruit with multiple layers of complex flavours on the palate as a result of the diverse blend components.

This wine is named after a lady rumoured to have been a particularly close friend of Simon van der Stel, the first Governor of the Cape.

variety : Sauvignon Blanc | 61% Sauvignon Blanc, 28% Chardonnay, 4% Semillon, 4% Viognier, 2% Roussanne, 1% Grenache Blanc

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 13.3 % vol rs : 4.08 g/l pH : 3.22 ta : 5.45 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Vineyards had perfect canopies - allowing optimum light penetration for the ripening of bunches and development of good colour.

Altitude: 300 - 420m

Distance from Sea: 7 - 25km

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

Root Stock: R110; 101-14

Age Of Vines: 6 - 9 years

Trellising: Vertical shoot-positioned

Pruning: 2-Bud Spur-pruning

Irrigation: Drip irrigation

about the harvest: Overall 2011 was a harvest that brought a smile to a weary Viticulturists face!

Although we had a dry winter, there was plenty of water when required in the hot summer months to get the vineyards to mature naturally without undue stress.

At harvest, perfect phenolic ripeness with lovely soft, ripe tannins was achieved. The berries came in at lovely low sugars due to cool conditions at harvest, awesome colour and great quality berries.

The grapes for this wine were selectively hand-picked in the morning.

Harvested: hand-picked February 2011

Grape Analysis

Acidity: 5.9g/l | pH: 3.3 | Sugar: 23° Balling

in the cellar : Reductively crushed and pressed with no additional skin contact in order to minimize phenol content, the juice was cold settled for 24 - 48 hours. The clear juice was then racked and inoculated with selected yeast strains to complement the diverse range of terrior parcels. Fermentation was controlled at 11 - 15°C and after 2 - 3 months maturation on lees, the different components were blended.

Bottled: January 2012

Barcodes

6 00 2251 100 427 (750ml bottle; local)



2 600 2251 100 421 (6x750ml; local)

Case (6) Dimensions: 301mm (H) x 156mm (W) x 227mm (L)