

## Rustenberg Sauvignon Blanc 2010

The intrinsic Sauvignon Blanc characteristics of green pepper, asparagus and gooseberry, with underlying tones of pineapple and passion fruit, are sustained on a fresh, crispy and well-balanced palate with prodigious length.

**variety :** Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon

**winery :** Rustenberg Wines

**winemaker :** Randolph Christians

**wine of origin :** Stellenbosch

**analysis :** alc : 13.84 % vol rs : 2.8 g/l pH : 3.31 ta : 6.00 g/l

**type :** White **style :** Dry

**pack :** Bottle **closure :** Screwcap

4 stars - John Platter South African Wine Guide 2012

**ageing :** Maturation Potential: 4 - 5 years from vintage

**in the vineyard :** Situation: Stellenbosch, Elgin

Wine of Origin: Western Cape

Altitude: 180m - 450m

Distance from sea: 7 - 30km

Soil type: Decomposed Granite (Tukulu/ Hutton) & Shale

Root stock: R99, R110, 101-14 Mgt

Age of vines: 5 - 25 years

Trellising: Vertically shoot-positioned

Pruning: Spur pruned

Irrigation: Drip-irrigated

### Vintage Comment

Although we had a dry winter, there was plenty of water available when required in the hot summer months, allowing the vineyards to mature naturally without undue stress. The vineyards exhibited perfect canopies, permitting optimum light penetration for the ripening of bunches and the development of good colour. The berries came in at lovely low sugars due to cool conditions at harvest, boasting fantastic colour and exceptional quality.

**about the harvest:** The grapes for this wine were selectively hand-picked in the morning.

Yield: 8 t/ha

### Grape Analysis

Acidity: 7.3g/l

pH: 3.16

Sugar: 22.9° Balling

**in the cellar :** Grapes were reductively crushed and pressed with no additional skin contact to minimize phenol content. Free-run juice and the best of gently pressed juice were cold settled for 24 - 48 hours. The clear juice was then racked and inoculated with different yeast strains for different terroir parcels, and fermented at 11 - 15°C. After 2 - 3 months maturation on lees, the different components were blended, stabilized and bottled at the end of July 2010.

Yeast used: Zymaflore (X5, VL3) & Anchor (Vin7)

