

## Rustenberg Stellenbosch Roussanne 2012

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 : 13.96 % vol    rs : 1.7 g/l    pH : 3.30    ta : 6.0 g/l

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

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

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**ageing :** Excellent at correct cellaring conditions

**in the vineyard :** Situation: Simonsberg Mountain Stellenbosch

Wine of Origin: Simonsberg-Stellenbosch

Altitude: 300m - 420m

Distance from Sea: ± 25 km

Soil Type: Oakleaf (Tukulu)

Root Stock: 101-14 Mgt

Age of Vines: Planted: 1999

Trellising: Vertically shoot-positioned

Pruning: Spur Pruning

Irrigation: Drip irrigation

**about the harvest:** The grapes for the Roussanne were selectively hand-picked into small crates on the 24th February 2011

Yield: 2.82t/ha

**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.

Bottled: September 2011

Oak used: 9% was fermented in 2nd fill 300L Burgundian oak barrels for 2 months

Main yeast used: Zymaflore (X16)

