

## 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)

