

## Rustenberg Sauvignon Blanc 1999

Granadilla and ripe fig are the characters typical of Sauvignon Blanc in a warm vintage from this site. Lime flavours combine with alcoholic warmth for a long and full-bodied palate.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Rustenberg Wines

**winemaker :** Rod Easthope

**wine of origin :** Coastal

**analysis :** alc : 13.65 % vol    rs : <2.0 g/l="">pH : 3.4    ta : 5.55 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle

3.5 stars John Platter Wine Guide 2001.

**ageing :** Enjoy over the next 3 years.

**in the vineyard :** Situation: North West slopes of the Helderberg Mountain

Altitude: 300-400m

Distance from the sea: 7km

Soil Type: Decomposed Granite interspersed with Malmesbury Shale

Rootstock: Richter 99

Age of the vines: 15 years

Trellising: Vertical Shoot Positioned and hedged

Pruning: 2 Node spur pruning

**about the harvest:** The grapes were harvested from 20 February 1999 - 4 March 1999

Yield: 8 tons/hectare

**in the cellar :** No skin contact, cold fermentation, protective handling throughout. The wine was bottled on the 20 August 1999.

