

WILD FERMENT SAUVIGNON BLANC, RUSTENBERG



Vintage

2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	4.0
рН	Acidity
3.23	5.8

The Rustenberg Wild Ferment Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown in the Stellenbosch region; just over 550m above sea level.

TASTING NOTE

Melon, white peach, gooseberry, and underlying tones of pineapple. Rich, rounded palate with well-integrated oak.

VINTAGE INFORMATION

The 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This lead up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the white cultivars into line with their average picking dates and all of the white grapes were picked before the unseasonal rains experienced in late February and March. The cooler growing season and lower crops resulted in good acidity and concentration to the wines, while the warm lead up to harvest has given white wines from this vintage a burst of ripe fruit. All things considered, it was another good white wine vintage despite the challenging growing season.

VINIFICATION DETAILS

After hand harvesting, the grapes were crushed, de-stemmed and pressed before fermentation in French oak barrels with a wild yeast. Following fermentation, the wine spent six month on its lees in 12% new oak, 88% 2ndand 3rd-fill, prior to bottling.

AWARDS

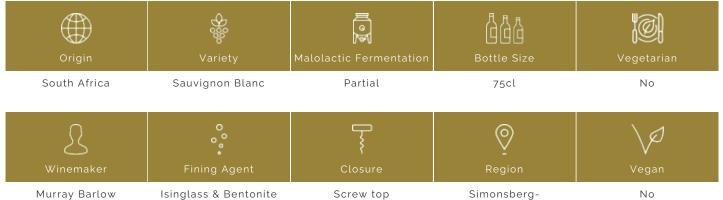
Tim Atkin MW: 90 pts

IWC: Silver

James Suckling: 92 pts

Platter:90 pts

ATTRIBUTES



Simonsberg-Stellenbosch