

# RUSTENBERG

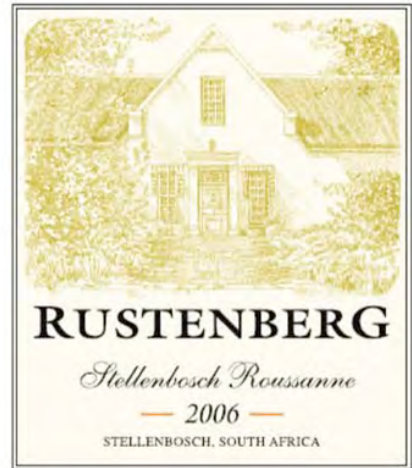
## ESTATE

SRP  
\$29.99

### *Roussanne 2006*

#### VITICULTURAL PRACTICES

|                |                            |
|----------------|----------------------------|
| Varietal:      | 100% Roussanne             |
| Appellation:   | Stellenbosch               |
| Soil Type:     | Oakleaf                    |
| Age of Vines:  | 7 years                    |
| Trellising:    | Vertical shoot positioning |
| Yield:         | 4 tons /ha                 |
| Irrigation:    | Drip                       |
| Picking Date:  | Late February 2006         |
| Grape Sugar:   | 24.5° B                    |
| Acidity:       | 6 g/l                      |
| pH at Harvest: | 3.3                        |



#### WINEMAKING PRACTICES

Fermentation Temperature: 20° C

##### Method:

The grapes were hand picked into small crates. The clusters were chilled overnight at 10° C, then de-stemmed and crushed. The must was pressed and the juice was run to stainless steel tanks and left to settle overnight. It was then transferred to neutral French oak barrels for fermentation and aging.

##### Wood aging:

10 months in 225 liter French oak casks (fourth fill).

#### TECHNICAL DETAILS

|     |         |          |       |
|-----|---------|----------|-------|
| RS: | 1.1 g/l | pH:      | 3.28  |
| TA: | 6.4 g/l | Alcohol: | 14.5% |

Maturation potential: Up to 5 years with proper storage.

#### TASTING NOTES

This supremely elegant bottling offers lovely aromas and flavors of peach, apricot and spice backed by complex floral and mineral notes. It's rich and full yet very delicate on the palate, with lingering nuances of white pepper and ginger on the refined finish.

#### RATINGS

89 points, Wine Spectator