

# RUSTENBERG WINES

## STELLENBOSCH CHARDONNAY 2001

### INTRODUCTION

Rustenberg is a well know producer of high quality Chardonnays and the Stellenbosch Chardonnay embodies our house style. Careful tending and selection in the vineyard followed by traditional wild barrel fermentation and maturation, produces a classic Chardonnay balancing the expression of fruit, freshness, full malolactic fermentation and the influence of oak.

### VINTAGE

The Winter of 2000 was dry and fairly warm and this lead into a warm Spring before conditions cooled off in Summer to allow for a long moderate to warm ripening season in 2001. The warm Winter resulted in our vineyards not fully going into dormancy and as a result the crop levels of the vintage were very low. However, the good ripening season meant that the smaller harvest was exceptional from a quality perspective. Small berries resulted in the production of very flavourful, rich wines built to age and packed with concentrated fruit.

### VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Chardonnay
Soil Types	Decomposed Granite, Hutton and Tukululu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2001

### WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	225 L Burgundian tight grained and medium toast barrels
Yeast	Wild (Uninoculated)
Lees Aging	12 Months
Oak Aging	100% aged for 11 ½ months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	40% new and 60% 2 <sup>nd</sup> and 3 <sup>rd</sup> fill oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	<b>Alc v/v:</b> 13.83% <b>TA</b> 6.3g/L <b>pH</b> 3.06 <b>RS</b> 3.9g/L
Bottling Date	April 2002

### WINE

Tasting Note	Currently the nose shows nuttiness and marzipan with underlying citrus (grapefruit, naartjie) and hints of white peach aromatics. A firm palate gives backbone to concentrated fruit and the richness of the wine.
Aging Potential	Up to 5 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
90 Points	Wine Spectator	December 2002
86 Points	Robert Parker's Wine Advocate	2003
4 Stars	John Platter Wine Guide	2003

