

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2002

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

2002 will be remembered as a challenging vintage that required patience to produce great wines. The cold, wet condition of the 2001 Winter stretched into the 2002 growing season and on top of battling rain there was considerable damage caused to the fruit by a hail storm in Summer. The harvest, however, ended off warmer and dryer than the rest of the season and rewarded our patient wait to pick our fruit when it was ripe and not because of the damage caused by the wet conditions early on in the season. The result was ripe, flavoursome wines at lower alcohols thanks to rigorous bunch selection in the vineyard and careful blending in the cellar.

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 2002

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 nd and 3 rd fill oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 14% TA 6.1g/L pH 3.15 RS 4.5g/L
Bottling Date	June 2003

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
Silver Medal	London International Wine Challenge	2004
90 Points	Wine Spectator	May 2004
4 Stars	SA Wine Magazine	January 2004
4 Stars	John Platter Wine Guide	2004