

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2003

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 2003 vintage was one of the standout vintages of the decade from both a quantity and quality point of view. Following a normal Winter and cool Spring with little rainfall, the vintage was generally temperate and dry with late rains and cooler conditions at the end of vintage, relieving the water starved vines. Small berries, great natural acidity and fruit concentration on top of a large crop make the 2003 wines exceptional.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Chardonnay
Soil Types	Decomposed Granite, Hutton and Tukulu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2003

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: 14.5% TA 5.7g/L pH 3.32 RS 3.1g/L
Bottling Date	July 2004

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
Mission Hill Trophy for Best Chardonnay	International Wine & Spirits Competition	2005
4 Stars	John Platter Wine Guide	2005