

# RUSTENBERG WINES

## STELLENBOSCH CHARDONNAY 2004

### 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

A dry Winter in 2003 meant the vines struggled in early spring and were relieved with rain in late Spring. While the rest of the season was fairly cool and balanced, the dry Winter set the vines and the flowering back, and coupled with an early on-set of Winter, made this a difficult vintage. A generous irrigation regime in Spring and very selective green harvesting of a big initial crop meant that we produced a small but very good quality crop of fruit in 2004. The wines of 2004 are medium-bodied, elegant and understated.

### 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 2004

### 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	Alc v/v: 13.67% (14% on label) TA 6g/L pH 3.29 RS 2.8g/L
Bottling Date	April 2005

### 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	Decanter World Wine Awards	2006
4 Stars	John Platter Wine Guide	2006

