

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2005

INTRODUCTION

Rustenberg is a well-known 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

Following a dry Winter in 2004 the entire growing season of 2005 was warm and dry. The result was a very early harvest and rigorous bunch selection due to poor berry set and uneven ripeness. The wines produced from this harvest tend to be big and bold in style and are packed with fruit. The whites tend to be best consumed young, while the reds are very concentrated and will reward aging, with plenty of ripe fruit to appreciate as the wines age.

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 and March 2005

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: 13.9% (14% on label) TA 5.8g/L pH 3.32 RS 3.6g/L
Bottling Date	January 2006

WINE

Tasting Note	A-typical South African Chardonnay because of its beautiful mineral notes and wonderful oak integration. The aromas have Burgundian characters of flint, peaches, lime and some nuttiness while the palate is elegant with loads of finesse that give it length and freshness.
Aging Potential	Up to 5 years from vintage under ideal cellaring conditions



ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
90 Points	Wine Spectator Online	February 2007
89 Points	Steve Tanzer's International Wine Cellar, Online Edition	2007
4 Stars	John Platter Wine Guide	2007