

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2006

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 normal Winter in 2005, Spring was cool and rigorous green harvesting had to be undertaken late in the Summer months due to the slow shoot development and uneven ripening in some varieties. The warm, dry Summer made up for the lower yields, producing very balanced wines harvested at optimum ripeness.

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 2006

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 12 months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	40% new 500L and 60% 2 nd and 3 rd fill oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 14.2% (14% on label) TA 7.6g/L pH 2.92 RS 3.6g/L
Bottling Date	January 2007

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 USA	2008
4 Stars	John Platter Wine Guide	2008