

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2007

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 cold, wet Winter in 2006 even bud-burst was achieved in Spring followed by a great berry set and a large crop on most vines. January, however, presented a number of heatwaves and sped ripening up rapidly only to be tempered by rains in February and March. This was a harvest of two halves – warm conditions for the whites and cooler conditions for the reds. Experience and patience helped us create great quality wines under these tough conditions.

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 2007

WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	225L Burgundian Oak 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: 14.29% TA 5.7g/L pH 3.37 RS 2.6g/L
Bottling Date	July 2008

WINE

Tasting Note	A typical South African Chardonnay because of its beautiful mineral notes and wonderful oak integration. Apricot & orange peel aromas are followed by flavours of almond and marzipan.
Aging Potential	Up to 5 years from vintage under ideal cellaring conditions



ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Trophy for Best South African Chardonnay over £10	Decanter World Wine Awards	2009
Silver Medal	International Wine Challenge	2009
90 Points	Wine Spectator (USA)	March 2009
91 Points	Steve Tanzer's International Wine Cellar	March 2009
4 Stars	John Platter Wine Guide	2009