

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2008

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

The Winter of 2007 was colder than usual, with more rain than in previous years: This boded well for good bud-break during the cool Spring. The rain in February and March slowed the harvest down, and this combined with strong winds made 2008 a challenging vintage in the vineyards. Cooler nights and warmer days took us into the harvest period, with a greater number of days reaching above 30°C than in the previous 4 years. Despite these challenges, even ripening and consistent grape condition for both white and red varieties were achieved in a warm vintage, resulting in ripe, expressive whites and fruit-forward, bold reds.

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 2008

WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	300 Litre 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 and 60% 2 nd fill Burgundian oak barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 14.62% TA 5.58g/L pH 3.34 RS 3.5g/L
Bottling Date	June 2009

WINE

Tasting Note	A well balanced Chardonnay with hints of flint, beautiful mineral notes and excellent 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
Silver Medal	International Wine Challenge	2010
90 Points	Wine Spectator, Spectator Selections: Smart Buys	March 2010
90 Points	Wine Spectator Advance: Best Buys	March 2010
90 Points	Wine Spectator Insider Edition	December 2009
4 Stars	John Platter Wine Guide	2010