

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2010

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

A cold, wet Winter in 2009 allowed for the lovely, even budding of the vineyards during Spring, and the warm, sunny days that followed in Summer resulted in great flavour and colour development in the berries. Full fruit flavours and soft tannins, together with good aromatics and ideal acidity, made 2010 an excellent vintage.

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 - March 2010

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: 14.36% (14.5% on label) TA 5.6g/L pH 3.4 RS 2.7g/L
Bottling Date	June 2011

WINE

Tasting Note	The final product is a feast for the senses, with apricot, coconut and orange peel aromas followed by flavours of marzipan and citrus.
Aging Potential	Up to 5 years from vintage under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal	Decanter World Wine Awards	2012
91 Points	Editor's Choice – Wine Enthusiast USA	May 2012
90 Points	Wine Spectator Magazine	April 2012
88 Points	Robert Parker's Wine Advocate	2011

