

# RUSTENBERG WINES

## STELLENBOSCH CHARDONNAY 2016

### 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 warm start to the year, the Winter of 2015 was dry but cold enough to allow our vineyards to properly rest. A very warm, dry Spring and Summer resulted in an early bud-burst and record high temperatures in December and January brought forward the need to irrigate. As in 2015, the vintage started very early. In the middle of January Rustenberg was engulfed in fire as the entire Simonsberg mountain burnt, sadly destroying 5 hectares of the estate's vineyards. Generally very low yields of concentrated fruit make the wines of the 2016 vintage upfront and opulent.

### VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Chardonnay
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked in January and February 2016

### 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	25% New French oak (Remainder 2 <sup>nd</sup> , 3 <sup>rd</sup> and 4 <sup>th</sup> fill oak)
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 14% TA 5.4g/L pH 3.23 RS 2.2g/L
Bottling Date	March 2017

### WINE

Tasting Note	Apricot, coconut and orange peel aromas followed by flavours of marzipan, sponge cake and citrus rounded off with carefully judged oak and balanced, fresh acidity
Aging Potential	8+ years from vintage under ideal cellaring conditions



### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
95 Points	Prescient Chardonnay Report	2017
92 Points	Time Atkin SA Report	2017
90 Points	Wine Spectator	June 2018
Double Gold Medal	National Wine Challenge / Top 100 SA Wines	2017
Gold Medal	International Wine & Spirits Competition	2017
Finalist Wine	Diner's Club Young Winemaker of the Year	2017