

# RUSTENBERG WINES

## STELLENBOSCH UNWOODED CHARDONNAY 2016

### INTRODUCTION

Rustenberg is a well-known producer of premium Chardonnay and the Unwooded Chardonnay is a fairly new addition to the Rustenberg range, one in contrast to the two wooded styles produced. The aim is to create a wine that, without the influence of oak, expresses the varietal character and generosity of Chardonnay when the finest fruit is vinified for this purpose. Lees aging adds palate weight and complements the wine's citrus fruit profile to create a wine that can be enjoyed on its own or with food.

### 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

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	100% Chardonnay
<b>Soil Types</b>	Glenrosa & Klapmuts
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, January/February 2016

### WINEMAKING

<b>Extraction Method</b>	De-Stemmed, Crushed and Pressed
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Wild (Uninoculated) and Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	2-3 Months, stirring the lees once a week
<b>Oak Aging</b>	None
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	None
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13.5% TA 5.6g/l pH 3.36 RS 3.9g/l
<b>Bottling Date</b>	May 2017

### WINE

<b>Tasting Note</b>	Lime green straw in colour. Bright citrus aromas and fruit with elegant oatmeal whiffs, flinty and attractively lean on the palate ending with a refreshingly crisp finish. This wine will complement a lightly spiced meal, or simply be enjoyed on its own.
<b>Aging Potential</b>	Up to 5 years from vintage

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
<i>New Release – Not Yet Rated/Judged</i>		

