

RUSTENBERG WINES

STELLENBOSCH UNWOODED CHARDONNAY 2018

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

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 Winter was cold and dry, followed by a dry Spring and Summer, with bouts of unusual weather. A number of thunder storms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds and fruit forward, expressive whites and rosé.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Chardonnay
Soil Types	Glenrosa & Klapmuts
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, January/February 2018

WINEMAKING

Extraction Method	De-Stemmed, Crushed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Wild (Uninoculated) and Cultured Active Dry Wine Yeast
Lees Aging	2-3 Months, stirring the lees once a week
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.5% TA 5.9g/l pH 3.42 RS 1.9g/l
Bottling Date	December 2018

WINE

Tasting Note	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.
Aging Potential	Up to 5 years from vintage

ACCOLADES

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

