

RUSTENBERG WINES

STELLENBOSCH UNWOODED CHARDONNAY 2019

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

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

VINEYARDS

Wine of Origin	Stellenbosch
Varietal Blended	100% Chardonnay
Soil Types	Glenrosa & Klappmuts
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, January/February 2019

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% TA 5.2g/l pH 3.44 RS 2.0g/l
Bottling Date	June 2019

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>	

