

RUSTENBERG WINES

UNWOODED CHARDONNAY 2010

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

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	Coastal Region
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 2010

WINEMAKING

Extraction Method	De-Stemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Wild (Uninoculated) and Cultured Active Dry Wine Yeast
Lees Aging	3 ½ Months
Oak Aging	N/A
Malolactic Fermentation	N/A
Age and Type of Oak	N/A
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 14.46% (14.5% on label) TA 5.57g/L pH 3.34 RS 2.41g/L
Bottling Date	August 2010

WINE

Tasting Note	This is an elegant Chardonnay, with a scent of lemon, mandarin orange and hints of pine needles, complemented by a crisp finish on the palate.
Aging Potential	3 – 5 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
3 ½ Stars	John Platter Wine Guide	2011
86 Points	Robert Parker's Wine Advocate	2011

