

RUSTENBERG WINES

UNWOODED CHARDONNAY 2014

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 vineyards emerged from a deep, long dormancy after the wet and cold Winter of 2013 into ideal spring conditions resulting in high cropping levels across all varieties. The summer of 2014 was cool with no major heatwaves and intermittent rain resulting in the production of lower alcohol white wines that enjoyed a longer than usual ripening period, while the reds from this vintage display restraint and finesse.

VINEYARDS

Wine of Origin	Western Cape
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 2014

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 5.6g/l pH 3.47 RS 1.9g/l
Bottling Date	February 2015

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.
Ageing Potential	Up to 5 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Gold Medal	Concours Mondial de Bruxelles	2015

