



RUSTENBERG WINES

Stellenbosch Chardonnay 2023

Introduction

Rustenberg is a well-known producer of high quality Chardonnays and the Stellenbosch Chardonnay embodies our house style. Careful tending and selection in the vineyard followed by traditional wild barrel fermentation and maturation produces a classic Chardonnay balancing the expression of fruit, freshness, full malolactic fermentation and the influence of oak.

Vintage

The 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This led up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the white cultivars into line with their average picking dates and all of the white grapes were picked before the unseasonal rains experienced in late February and March. The cooler growing season and lower crops resulted in good acidity and concentration to the wines, while the warm lead up to harvest has given white wines from this vintage a burst of ripe fruit. All things considered, it was another good white wine vintage despite the challenging growing season.

Vineyard

Wine of Origin	Stellenbosch
Varietal Blended	100% Chardonnay
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked in February 2023

Winemaking

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	300 Litre Oak Barrels
Yeast	Wild (Uninoculated)
Lees Aging	10 Months
Oak Aging	100% aged for 8 months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	16% New French oak (Remainder 2nd, 3rd and 4th fill oak)
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13.11% TA 5.8g/L pH 3.43 RS 4.0g/L
Bottling Date	November 2023

Wine

Tasting Note	Apricot, coconut and orange peel followed by marzipan, sponge cake, rounded off with carefully judged oak and fresh, acidity
Aging Potential	8+ years from vintage under ideal cellaring conditions

Accolades

Award:	Competition/Publication:	Year/Edition
Silver Medal – 93 Points	International Wine & Spirits Competition	2024
Silver Medal – 91 Points	International Wine Challenge	2024
Silver Medal – 91 Points	Decanter World Wine Awards	2024
92 Points	James Suckling	2024

