RUSTENBERG WINES

UNWOODED CHARDONNAY 2011

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

Despite a dry Winter, there was plenty of water when required in the hot Summer months to get the vineyards to mature naturally without excessive irrigation. Good vineyard canopies allowed optimum light penetration for uniform ripening and development of good colour and flavour. At harvest, the berries came in at lovely low sugars due to cool conditions and were packed with flavour.

VINEYARDS

Wine of Origin	Coastal Region
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 2011

WINEMAKING

Extraction Method	De-Stemmed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Wild (Uninoculated) and Cultured Active Dry Wine Yeast
Lees Aging	2-3 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: 14.74% (14.5% on label) TA 6.3g/L pH 3.35 RS 3g/L
Bottling Date	October 2011



WINE

Tasting Note	A very attractive blend with hints of orange and savoury flavours, and a touch of sweetness on the palate. This wine will complement a lightly spiced meal, or simply be enjoyed on its own.
Aging Potential	3 – 5 years from vintage

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
3 ½ Stars	John Platter Wine Guide	2012