

RUSTENBERG WINES

STELLENBOSCH UNWOODED CHARDONNAY 2017

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 Winter of 2016 was dry but cold as drought conditions persisted in the Western Cape. Despite the drought, a warm, dry spring and little wind meant that there was little disease pressure and little stress on the vineyards beyond the heat. Harvest started slightly earlier than usual but was 10 days later than the record early start of the 2016 vintage. Careful use of irrigation to offset the dry drought conditions and cold nights experienced during the first four months of the year resulted in superb quality, and wonderful acidity, colour and flavour concentration in the wines. Indications are that 2017 will be an excellent vintage with plenty of potential to age well.

VINEYARDS

Wine of Origin	Stellenbosch
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 2017

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: 13.5% TA 5.4g/l pH 3.43 RS 1.8g/l
Bottling Date	February 2018

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>		

