

RUSTENBERG WINES

STELLENBOSCH CHARDONNAY 2019

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 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

VINEYARDS

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 January and February 2018

WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	300 Litre Oak Barrels
Yeast	Wild (Uninoculated)
Lees Aging	10 Months
Oak Aging	100% aged for 10 months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	25% New French oak (Remainder 2 nd , 3 rd and 4 th fill oak)
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13% TA 5.0g/L pH 3.40 RS 2.0g/L
Bottling Date	September 2019

WINE

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



ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
Silver Medal - 93 Points	Decanter World Wine Awards	2020
92 Points	Tim Atkin SA Wine Report	2020