



RUSTENBERG WINES

Stellenbosch Chardonnay 2021

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 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development. Yields were higher than average in the reds and the slow ripening season saw excellent flavour and tannin development. These well-structured wines with moderate alcohols and good acidity should show plenty of potential to age.

Vineyard

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|---------------------------|---|
| 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 2021 |

Winemaking

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|-------------------------|--|
| 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 | 25% New French oak (Remainder 2nd, 3rd and 4th fill oak) |
| Fining Agents Used | Isinglass & Bentonite |
| Final Analysis | Alc v/v: 13% TA 5.7g/L pH 3.30 RS 2.2g/L |
| Bottling Date | November 2021 |

Wine

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|-----------------|--|
| 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 |





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Accolades

| Award: | Competition/Publication: | Year/Edition: |
|--------------------------|--|----------------------|
| Silver Medal - 94 Points | International Wine & Spirits Competition | 2022 |
| 4.5 Stars - 94 Points | Platter's Wine Guide | 2023 |
| Silver Medal - 92 Points | Decanter World Wine Awards | 2022 |
| 92 Points | James Sucking | 2022 |
| 91 Points | The Wine Spectator | 2022 |
| 91 Points | Winemag.co.za – Christiaan Eedes | 2022 |
| 90 Points | Tim Atkin SA Report | 2022 |
| 90 Points | Robert Parker's Wine Advocate | 2023 |