



RUSTENBERG
WINES

Wild Ferment Unwooded Chardonnay 2022

Introduction

Rustenberg is a well-known producer of premium Chardonnay and the Unwooded Chardonnay is the only unoaked iteration of this varietal in the Rustenberg range, and therefore 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. This wine is made using the wild yeast present on the grapes at the time of harvesting, and aged on lees for further palate weight and complexity, 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 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December. These cold conditions meant that the white varietals had very healthy acid levels going into the harvest, while the abundance of water increased yields. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. This warm weather helped to ripen the fruit fully and we picked slightly later than average. 2022, like 2021, is an excellent white wine vintage. It has the freshness of the cool growing season combined with the fruit expression of a warm end to the vintage and moderate alcohols thanks to the higher yields. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history.

Vineyard

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| Wine of Origin | Stellenbosch |
| Varietal Blended | 100% Chardonnay |
| Soil Types | Multiple sites on granite, clay and sand-based soils |
| Trellising/Pruning System | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| Irrigation Type | Minimal Drip Irrigation |
| Picking Method & Date | Hand Picked, January-February 2022 |

Winemaking

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| Extraction Method | De-Stemmed, Crushed and Pressed |
| Fermentation Vessel | Stainless Steel Tanks |
| Yeast | Wild (Uninoculated) |
| 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% TA 5.4g/l pH 3.39 RS 1.9g/l |
| Bottling Date | June 2022 |

Wine

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| Tasting Note | Lime-straw in colour. Bright citrus aromas with elegant oatmeal whiffs, flinty and attractively lean on the palate ending with a refreshingly crisp finish. |
| Aging Potential | Up to 5 years from vintage |

Accolades

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| Award: Silver Medal – 91 Points | Competition/Publication: International Wine Challenge | Year/Edition: 2023 |
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