



RUSTENBERG WINES

Stellenbosch Chardonnay 2022

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 winter of 2021 was 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 varieties 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 ripen the fruit fully and we picked slightly later than average. 2022, 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 vintage ended late April and was the biggest and longest vintage in Rustenberg’s history.

Vineyard

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 2022

Winemaking

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 5.6g/L pH 3.39 RS 3.1g/L
Bottling Date	November 2022

Wine

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

Accolades

Award:	Competition/Publication:	Year/Edition:
Gold Medal - 95 Points	International Wine & Spirits Competition	2023
Silver Medal - 92 Points	Decanter World Wine Awards	2023
91 Points	James Suckling	2023
90 Points	Tim Atkin SA Report	2023
Silver Medal – 90 Points	International Wine Challenge	2023

