



RUSTENBERG WINES

Wild Ferment Unwooded Chardonnay 2023

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. 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 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This led up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the white cultivars into line with their average picking dates and all of the white grapes were picked before the unseasonal rains experienced in late February and March. The cooler growing season and lower crops resulted in good acidity and concentration to the wines, while the warm lead up to harvest has given white wines from this vintage a burst of ripe fruit. All things considered, it was another good white wine vintage despite the challenging growing season.

Vineyard

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 2023

Winemaking

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: 13.7% TA 5.4g/l pH 3.46 RS 2.6g/l
Bottling Date	June 2023

Wine

Tasting Note	Bright citrus 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

Award: Double Gold Medal	Competition/Publication: Michelangelo Wine and Spirits Awards	Year/Edition: 2024
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