



RUSTENBERG WINES

Wild Ferment Unwooded Chardonnay 2024

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 Winter of 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb. The white wines of this vintage have excellent acidity, thanks to the cool start to the season and express fully ripe fruit, a benefit of the warmer second half of Summer in the lead up to and during the harvest 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 2024

Winemaking

Extraction Method	De-Stemmed, Crushed and Pressed
Fermentation Vessel	Stainless Steel Tanks
Yeast	Wild (Uninoculated)
Lees Aging	2-3 Months
Oak Aging	None
Malolactic Fermentation	None
Age and Type of Oak	None
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 13% TA 5.2g/l pH 3.3 RS 2.7g/l
Bottling Date	June 2024

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:	Competition/Publication:	Year/Edition:
91 Points	James Suckling	2025
Silver Medal - 90 Points	Decanter World Wine Awards	2025

