



RUSTENBERG WINES

Wild Ferment Unwooded Chardonnay 2025

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 2024 arrived later than usual, with the record rainfall and cold temperatures experienced in July allowing for the vineyards to transition into dormancy. This later than usual onset of dormancy resulted in late budding for many grape varieties. Budding and berry set were even, and the cooler, moderate and dry growing season set the scene for the vintage. There was a brief heat spike at the end of December, however, January was cool and dry with big day/night temperature changes, resulting in excellent acidity and freshness being a hallmark of the vintage. February and March were near perfect for ripening, being warm and dry with little disease pressure and no heat wave conditions to stress the vineyards at this crucial time. The result of these conditions was a remarkable, cellar-worthy vintage. The reds are some of the best seen since 2015 with excellent concentration, depth of colour and structure. The whites have wonderful flavour development, fruit intensity and freshness.

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 2025

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 5.6 g/l pH 3.32 RS 2.0 g/l
Bottling Date	August 2025

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:
	New Vintage – No Accolades	

