



RUSTENBERG
WINES

Wild Ferment Unwooded Chardonnay 2026

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 2025 winter delivered good rainfall across Stellenbosch, replenishing soil moisture levels and ensuring healthy vineyard reserves ahead of the growing season. Budburst occurred under favourable conditions, with even shoot growth and balanced canopy development. Spring was moderate, with limited wind events and low disease pressure, promoting healthy fruit set and vineyard growth while laying the groundwork for a larger than average crop. December and January were warm and dry, tempered by regular cooling maritime influences and cool night temperatures, allowing for gradual flavour development while retaining natural acidity. Harvest was the earliest on record and conditions were largely ideal, with stable weather and excellent fruit health. Stellenbosch received small amounts of rain to help refresh the vineyards in February and March, considerably less than other regions where it caused disease pressure. White wines from the vintage show remarkable purity of fruit, body, vibrant aromatics and freshness. The reds are powerful and concentrated with excellent structure and colour.

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 2026

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 3.36 RS 2.0 g/l
Bottling Date	June 2026

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	

