RUSTENBERG
WINES

Stellenbosch Chardonnay 2025

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 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	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 2025



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: 13.5 % TA 5.6 g/L pH 3.36 RS 2.7 g/L
Bottling Date	December 2025

Wine

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

Accolades

Award:	Competition/Publication:	Year/Edition:
92 Points / 4.5 Stars	Platter's Wine Guide	2027