RUSTENBERG WINES

Stellenbosch Chardonnay 2026

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 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	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 2026



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 6.1 g/L pH 3.36 RS 3.0 g/L
Bottling Date	December 2026

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:
	New Vintage – Not yet submitted for review	