

## Rustenberg Five Soldiers 2002

True single-vineyard wine that possesses a unique character - subtle fruit & oak integration evolves complexity with time in bottle. Wonderful mouthfeel and underlying power on the palate compliments the great fruit flavours.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.25 ta : 6.3 g/l

type : White wooded

pack : Bottle

Best Range accolade (Harpers 1 October 2004)

ageing : Up to 5 years

in the vineyard : Situation: North West slopes of the Helderberg Mountain

Altitude: 200 m

Distance from sea: ± 7 km

Soil type: Decomposed granite (Hutton)

Rootstock: Unknown

Age of vines: 18 Years

Trellising: Vertically shoot positioned

Pruning: 2 node spur pruning

Irrigation: Yes, drip irrigated.

about the harvest: The grapes were hand picked in the cool of the morning in February-March 2002.

Grape analysis:

Acidity: 5.3 g/l

pH: 3.3

Sugar: 24,6° Balling

Yield: 35 hl/ha

in the cellar : The grapes were pressed directly to barrel with a high percentage of solids.

Natural fermentation (21° C) took several months and the wine underwent partial Malolactic fermentation. Maturation took place in barrel on gross lees for 15 months, during which battonage was employed bi-monthly.

Oak used: 225 L Burgundian barrels. 100% new oak for 15 months.

Bottled: November 2003

Production: 880 cases x 6 x 750 ml

