

Rustenberg Stellenbosch Chardonnay 2003

2005 IWSC Mission Hill Trophy for Chardonnay

A lengthy barrel maturation on gross lees in conjunction with natural fermentation has allowed the wood and fruit to "marry" well. The results are a complex array of flavours and aromas which are continuously changing as the wine spends more time in bottle. Currently the nose shows nuttiness and marzipan with underlying citrus (grapefruit, nartjie) and hints of white peach aromatics. A firm palate gives backbone to concentrated fruit and the richness of the wine. This wine will develop in bottle, leading to new nuances and flavours and continual drinking pleasure for years to come.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.32 ta : 5.7 g/l

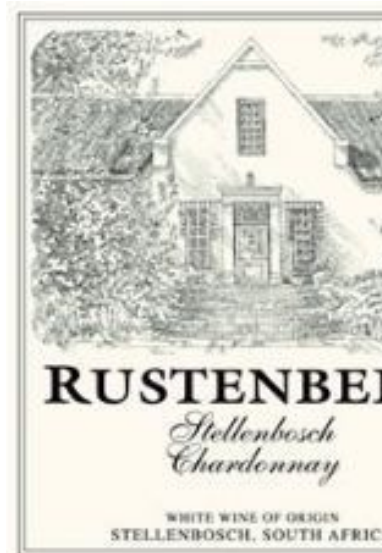
type : White **wooded**

pack : Bottle

2005 IWSC Mission Hill Trophy for Chardonnay

Best Range accolade (Harpers 1 October 2004)

International Wine Challenge 2005 - Silver



ageing : 5 Years from vintage.

in the vineyard : Cultivar: 100% Chardonnay

Situation: North West slopes of the Helderberg Mountain.

Altitude: 200 - 350 m

Distance from sea: ±7 km

Soil type: Decomposed Granite

Rootstock: Richter 99

Age of vines: 19 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: Yes, drip irrigation

about the harvest: The grapes were harvested in February 2003.

Grape analysis:

Acidity: 7g/l

pH: 3.1

Sugar: 23-24° Balling

Yield: 49 hl/ha

in the cellar : Small batches of fruit (± 7 tons each) were harvested and whole bunch pressed to barrel for natural fermentation at 21°C. No SO₂ or enzymes were used. After fermentation and maturation, the different parcels were blended and stabilized before bottling.

Oak used: 225 L Burgundian barrels, tight grained, medium toast. 40% new oak for 11½ months.

Bottled: July 2004

Production: 8 750 cases x 6 x 750 ml