

## Rustenberg Stellenbosch Chardonnay 2005

A typical South African Chardonnay because of its beautiful mineral notes and wonderful oak integration. The aromas have Burgundian characters of flint, peaches, lime and some nuttiness while the palate is elegant with loads of finesse that gives it length and freshness.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rustenberg Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 13.9 % vol   rs : 3.6 g/l   pH : 3.32   ta : 5.8 g/l

**type :** White   **wooded**

**pack :** Bottle

**ageing :** 5 Years from vintage

**in the vineyard :** Cultivar: 100% Chardonnay Situation: North West slopes of the Helderberg Mountain and Simonsberg Mountain, Stellenbosch Altitude: 140 - 260m Distance from sea: 7 - 25km Soil type: Decomposed Granite (Hutton) Rootstock: Richter 99 Age of vines: 21 Years Trellising: Vertically shoot positioned Pruning: 2 Node Spur Pruning Irrigation: Drip Irrigation

**about the harvest:** The grapes were harvested in February and March 2005. Grape analysis: Acidity: 7 - 9.5 g/l pH: 3.1 - 3.35 Sugar: 21.5 - 24 Balling Yield: 5 - 6 tons/ha

**in the cellar :** All grapes are hand picked and chilled overnight before being whole bunch pressed. The juice is run directly into cask for natural fermentation. Malolactic Fermentation is sometimes desired and in this vintage 70% of the wine underwent Malolactic fermentation. The lees is stored regularly and the wine is topped bi-weekly. No SP or any T.A. is added. Oak used: 225 L Burgundian barrels, tight grained, medium toast. 40% new French oak for 11 months. Bottling date: January 2006

