

Rustenberg Stellenbosch Chardonnay 2006

90 Points - USA's Wine Spectator

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 : 14.2 % vol rs : 3.6 g/l pH : 2.92 ta : 7.6 g/l

type : White wooded

pack : Bottle **closure** : Cork

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ageing : 5 Years from vintage.

in the vineyard : Situation: North West slopes of the Helderberg Mountain and Simonsberg Mountain, Stellenbosch

Altitude: 140 - 260m

Distance from sea: 7 - 25km

Soil type: Decomposed Granite (Tukulu)

Rootstock: Richter 99

Age of vines: 22 Years

Trellising: Vertically shoot positioned

Pruning: 2 Bud Spur Pruning

Irrigation: Drip Irrigation

about the harvest: The grapes were harvested in February and March 2006.

Grape analysis: Acidity: 7 - 9.5 g/l

pH: 3.1 - 3.35

Sugar: 21.5° - 24° Balling

Yield: 5 - 6 tons/ha

