

Rustenberg Stellenbosch Chardonnay 2007

Trophy - South African Chardonnay over £10 - Decanter World Wine Awards 2009

Silver Medal - International Wine Challenge Competition 2009

A typical South African Chardonnay because of its beautiful mineral notes and wonderful oak integration. Apricot & orange peel aromas are followed by flavours of almond and marzipan.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 2.6 g/l pH : 3.37 ta : 5.7 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 - 450m

Distance from sea: 7 - 25km

Soil type: Decomposed Granite (Tukulu/Hutton)

Rootstock: Richter 99

Age of vines: 23 Years

Trellising: Vertically shoot positioned

Pruning: 2 Bud Spur Pruning

Irrigation: Drip Irrigation

about the harvest: Harvested: 1st and 2nd week of February 2007

Grape analysis:

Acidity: 5.98 - 7.92

pH: 3.37 - 3.6

Sugar: 23.5° - 23.9° Balling

Yield: 5 - 6 tons/ha

in the cellar : All grapes are hand-picked and chilled over-night before being whole-bunch pressed. The juice is run directly into cask for natural fermentation. Further 11 - 12 months barrel maturation. The lees was stirred regularly and the wine was topped bi-weekly.

OAK USED: 40% New 500 litre and 60% 2nd & 3rd fill 225 litre Burgundian barrels.

BOTTLED: July 2008

