

Rustenberg Stellenbosch Chardonnay 2008

A well balanced Chardonnay with beautiful mineral notes and excellent oak integration. Apricot and orange peel aromas are followed by flavours of almond and marzipan.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 14.62 % vol rs : 3.5 g/l pH : 3.34 ta : 5.58 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

International Wine Challenge 2010: Silver Medal

90 Points Wine Spectator Advance, Best Buys - March 31, 2010

90 Points Wine Spectator Insider Edition - December 16, 2009

4 Stars in the Platter Wine Guide 2010

ageing : 5 years from vintage.

in the vineyard : A very wet winter with above average rainfall followed by a warm summer with daytime temperatures of 16 - 38°C.

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: 24 Years

Trellising: Vertically shoot positioned

Pruning: 2 Bud Spur Pruning

Irrigation: Drip Irrigation

about the harvest: Harvested: 2nd and 3rd week of February 2008

Grape analysis

Acidity: 5.94 - 6.2

pH: 3.3 - 3.52

Sugar: 22.4° - 23.7° Balling

Yield: 5 - 6 tons/ha (±4000 litres / 10 000m²)

in the cellar : The Grapes were whole-bunch pressed, naturally fermented and matured in 40% new and 60% second-fill 300 litre Burgundian oak barrels for 12 months. The lees was stirred regularly and the wine was topped bi-weekly.

Oak used: 40% new and 60% second fill 300 litre Burgundian oak barrels for 12 months

Bottled: June 2009

