

## Rustenberg Five Soldiers 2007

Redolent of flint, peach, lime and a hint of nuts. An elegant wine, fermented and matured in barrel for 15 months. Enjoy now or within 7 - 10 years of vintage.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Rustenberg Wines

**winemaker** : Randolph Christians

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.06 % vol   **rs** : 3.61 g/l   **pH** : 3.35   **ta** : 5.26 g/l

**type** : White   **style** : Dry   **wooded**

**pack** : Bottle   **closure** : Cork

**ageing** : Up to 10 years from vintage.

**in the vineyard** : This very small vineyard, once again, produced exceptional fruit in 2007.

Situation: North West slopes of the Helderberg Mountain

Altitude: 300 - 450m

Distance from sea: ± 7km

Soil type: Decomposed granite (Tukulu/Hutton)

Rootstock: Unknown

Age of vines: Planted 1984

Trellising: Vertically shoot positioned

Pruning: 2-bud spur pruning

Irrigation: Drip Irrigation

**about the harvest**: Harvested: end of February 2007

Grape analysis:

Acidity: 7.17 g/l

pH: 3.4

Sugar: 23.5° Balling

Yield: 4 tons/ha (± 2700 litres / 10 000m<sup>2</sup>)

**in the cellar** : Whole bunch pressed directly to barrel for natural fermentation and maturation of 15 months. 100 % MLF (Malolactic Fermentation) occurred naturally.

Oak used: 500 L Burgundian barrels. 70% new oak for 15 months.

Production: 745 x 6 x 750ml

Bottled: October 2008

