

Rustenberg Unwooded Chardonnay 2010

This is an elegant Chardonnay, with a scent of lemon, mandarin orange and hints of pine needles, complemented by a crisp finish on the palate.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Coastal Region

analysis : alc : 14.46 % vol rs : 2.41 g/l pH : 3.34 ta : 5.57 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

Silver - Decanter World Wine Awards 2012

Robert Parker Rating Aug. 2011 - 86 points

in the vineyard : Situation: Hermon & Paarl (all grapes bought-in)

Wine of Origin: Coastal Region

Altitude: 92 and 100m above sea level

Distance from Sea: Approximately 120 km

Soil Type: Mixture of Glenrosa & Klupmuts

Root Stock: 110

Age of Vines: 5 years

Trellising: 5-strand-lengthened Perold

Pruning: 7.6 spurs/m pruned to 2 eyes

Irrigation: Drip-irrigation

Vintage Comment

A lovely cold, wet winter in 2009 allowed for good, even budding of the vineyards during spring, and then the beautiful, warm, sunny days in summer resulted in great flavor and colour development in the berries. Full, fruit flavours and soft tannins with good aromatics and ideal acidity made 2010 an excellent vintage. Another great year for Chardonnay!

about the harvest: Harvested from the 26th of January 2010 until the 8th of February 2010.

in the cellar : After overnight cold-settling, the clear juice was racked to fermentation tanks. 8% of the juice fermented naturally to add weight and complexity to the wine and 92% of juice was inoculated with a yeast strain, suitable to express the inherent aromas of the Chardonnay. The wine matured on lees for 3½ months while stirred once a week for enrichment and to add weight and complexity to the palate.

