

Rustenberg Stellenbosch Chardonnay 2009

A well balanced Chardonnay with hints of flint, 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** : 13.45 % vol **rs** : 3.6 g/l **pH** : 3.4 **ta** : 5.9 g/l

type : White

pack : Bottle **closure** : Cork

91 Points - Stephen Tanzer's International Wine Cellar, March/April 2011 Online Edition

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

Wine of Origin: Stellenbosch

Altitude: 140 - 450 m

Distance From Sea: 7 - 25 km

Soil Type: Decomposed Granite (Tukulu / Hutton)

Root Stock: Richter 99 and 101/14

Age of Vines: 9-25 Years

Trellising: Vertically shoot-positioned

Pruning: 2-Bud Spur-pruning

Irrigation: Drip irrigation

Vintage Comment

The heat wave that began in February 2009 caused rapid sugar ripeness, so judicious irrigation regimes had to be implemented in order to maintain a healthy canopy during the late ripening period. A cool spring and early summer made for an excellent vintage, particularly for the early-ripening varieties.

about the harvest: Harvested: 2nd - 18th February 2009

in the cellar : The grapes for this wine were selectively hand-harvested in early February and gently whole bunch pressed. After cold-settling for 24 hours, the juice was racked off gross lees and barreled in 40% new and 60% 2nd-fill Burgandian Hogsheads (300 litre barrels) for natural fermentation. Regular lees stirring in barrel resulted in a well-balanced Chardonnay, exhibiting hints of flint, beautiful mineral notes and excellent oak integration. Apricot and orange peel aromas are followed by flavours of almond and marzipan.

