

## 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.

