

Rustenberg Five Soldiers Chardonnay 2008

"Good, complex nose leading to a palate of generous fruit. Ripe apple and a touch of minerality on the creamy finish. Very complex and very enjoyable." *International Wine Challenge Judges 2010*

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin :

analysis : alc : 13.76 % vol rs : 2.3 g/l pH : 3.38 ta : 5.3 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

91 Points - Robert Parker Rating Aug. 2011

91 Points - Wine Spectator Insider Edition - June 29, 2011

5 stars - John Platter 2011

Silver - International Wine Challenge Competition 2010

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

Altitude: 300 - 450 m

Distance from Sea: ± 7 km

Soil Type: Decomposed granite (Tukulu / Hutton)

Root Stock: Unknown

Age of Vines: Planted: 1984

Trellising: Vertically shoot-positioned

Pruning: 2-Bud Spur-pruning

Irrigation: Yes, drip irrigated

Vintage Comment

Winter 2007 was colder than usual, with more rain than in previous years: 637mm fell from May to August, versus 499mm and 517mm in 2006 and 2005 respectively. This boded well for good bud-break in spring, which occurred late but was even. The spring of the vintage year was cooler than previous years, with a slow drying-out of soil moisture. The soil reached its need for irrigation at the correct time, just prior to veraison (berry colouring). The rain in February and March 2008 was not really welcome, although it did coincide with the irrigation requirements of the tightly-monitored blocks.

Cooler nights and warmer days took us into the harvest period, with a greater number of days reaching above 30°C than in the previous 4 years. Strong winds played havoc with the canopies, making a lot of work for the vineyard teams! Even ripening and consistent grape condition for both white and red varieties were evident; phenolic ripeness at lower sugars with fantastic acids (all natural) bode well for these varieties.

about the harvest: Harvested: End February 2008

in the cellar : Whole-bunch-pressed directly to barrel for natural fermentation and maturation of 15 months.

100% MLF (Malolactic Fermentation) occurred naturally.

