

## Rustenberg Chardonnay Five Soldiers 2009

This wine is a medium - full-bodied wine, with ripe apple, melon and peach with a touch of minerality. A very complex wine with a long and creamy finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rustenberg Wines

**winemaker :** Randolph Christians

**wine of origin :** Stellenbosch

**analysis :** alc : 13.1 % vol    rs : 3.34 g/l    pH : 3.33    ta : 6.19 g/l

**type :** White    **style :** Dry    **body :** Full    **wooded**

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

**Veritas 2011 Awards - Gold Medal**

Robert Parker Rating Aug. 2011 - 91 Points

Silver medal - Decanter Wine Awards 2011

**ageing :** 10 - 15 years from vintage

**in the vineyard :** 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.

Cultivar: 100% Chardonnay (all fruit from Rustenberg)

Situation: Simonsberg Mountain, Stellenbosch

Altitude: 300m - 450m

Distance from sea: ± 25km

Soil Type: Decomposed granite (Tukulu / Hutton)

Root Stock: Unknown

Age of Vines: Planted in 1988

Trellising: Vertically shoot-positioned

Pruning: 2-bud Spur-pruning

Irrigation: Drip irrigation.

**about the harvest:** The grapes for Five Soldiers Chardonnay were harvested mid-February from vines growing on decomposed granite soil. Carefully selected bunches were harvested at 23.4° Balling, 7.1 total acid and 3.24 pH.

Harvest Date: mid-February 2009.

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

**in the cellar :**

The grapes were whole bunch pressed, very gently and the juice drained to 70% new Burgundian and 30% 2nd fill 300 Litre barrels for natural fermentation. Bi-weekly stirring (batonage) were exercised to enhance extraction of flavour and aromatics and to aid the process of natural malo-lactic fermentation. After 15 months, the wine was racked from barrel for stabilization and bottling.

Oak Used: 300 litre Burgundian barrels; 70% new oak for 15 months

Main Yeast Used: Natural

Bottling date: 3 June 2010

Grape Analysis

Acidity: 7.1g/l

pH: 3.24



Sugar: 23.4° Balling.