

## 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	<b>ta :</b> 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

<u>Grape Analysis</u> Acidity: 7.1g/l pH: 3.24



Sugar: 23.4° Balling.