

## Rustenberg Stellenbosch Chardonnay 2011

The final product is a feast for the senses, with apricot and orange peel aromas followed by flavours of marzipan and citrus.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rustenberg Wines

**winemaker :** Randolph Christians

**wine of origin :** Stellenbosch

**analysis :** alc : 14.17 % vol    rs : 3.0 g/l    pH : 3.45    ta : 6.0 g/l

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

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

Old Mutual Trophy Wine Show 2012 - Bronze

Wine Spectator April 2012 - 90 points

Robert Parker Rating Aug. 2011 - 88 Points

**ageing :** This wine can be enjoyed in its youth or after careful cellaring.

**in the vineyard :** Situation: Simonsberg Mountain, Stellenbosch

Wine of Origin: Stellenbosch

Altitude: 300 - 450 m

Distance From Sea: 8 - 26 km

Soil Type: Decomposed Granite (Tukulu / Hutton)

Root Stock: Richter 99 and 101/14

Age of Vines: 10 - 26 years

Trellising: Vertically shoot-positioned

Pruning: 2-Bud Spur-pruning

Irrigation: Drip irrigation

### Vintage Conditions

Overall 2011 was a harvest that brought a smile to a weary Viticulturist's face!

Although we had a dry winter, there was plenty of water when required in the hot summer months to get the vineyards to mature naturally without undue stress.

Vineyards had perfect canopies - allowing optimum light penetration for the ripening of bunches and development of good colour. At harvest, perfect phenolic ripeness with lovely soft, ripe tannins was achieved. The berries came in at lovely low sugars due to cool conditions at harvest, awesome colour and great quality berries.

**about the harvest:** The grapes for Rustenberg Stellenbosch Chardonnay were selectively hand-harvested between the 1st and 28th February. at 22.2 - 24.3° Balling and total acids of 6.0 - 8.45 g/l.

**in the cellar :** The grapes were whole-bunch pressed very slow and gently with a Pneumatic Bag Press. After 24 hours cold settling in stainless steel tanks, the juice was drained off into 40% new and 60% 2nd-fill Burgandian Hogsheads (300L barrels) for natural fermentation and maturation. Bi-weekly stirring (Batonnage) was exercised to enhance the extraction of flavour and aromatics, and to aid the process of natural malolactic fermentation. After 12 months, the wine was racked from barrel for stabilization and bottling.

Yeasts used: Natural

Bottled: March 2012

