

## Rustenberg Stellenbosch Chardonnay 2000

Ripe apricot and white peach characters with hints of marzipan and vanilla. Rich and long.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rustenberg Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 14.3 % vol    rs : 4.8 g/l    pH : 3.21    ta : 5.7 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle

4 Stars - John Platter 2002

5 Stars - USA' Restaurant Wine Guide

3 Stars "Recommended" - Decanter Magazine (March 2002)

87 Points (Very Good to Excellent) - Review from March/April issue of Stephen

Tanzer's International Wine Cellar

Silver medal (Mcdailles d'Argent) - Concours du Mondial 2002

**ageing :** Will offer great drinking over the next 4 years.

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

Altitude: 200-350m

Distance from sea: approx. 7km

Soil Type: Decomposed granite

Rootstock: Richter 99

Ages of vines: 16 Years

Trellising: Vertically shoot positioned

Pruning: 2 node spur pruning

**about the harvest:** The grapes were harvested in February 2000.

Yield: 5.5 tons/hectare

**in the cellar :** 100% Barrel fermented in 50% new French Oak. 50% 2nd, 3rd fill oak barrels. Partial malolactic fermentation. Aged for 11 months in barrels on gross lees, with periodic battonage (lees stirring). The wine was bottled on 15 January 2001.

