

Rustenberg Stellenbosch Chardonnay 2001

A lengthy barrel maturation on gross lees in conjunction with natural fermentation has allowed the wood and fruit to "marry" well. The results are a complex array of flavours and aromas which are continuously changing as the wine spends more time in bottle. Currently the nose shows nuttiness and marzipan with underlying citrus (grapefruit, nartjie) and hints of white peach aromatics. A firm palate gives backbone the concentrated fruit and the richness of the wine.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.83 % vol rs : 3.9 g/l pH : 3.06 ta : 6.3 g/l

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

pack : Bottle

90 Points in USA's Wine Spectator Magazine (17 October 2002)

4 Stars - John Platter Wine Guide 2003

90 Points - Wine Spectator - 15 December 2002

ageing : This wine will develop in bottle, leading to new nuances and flavours and continual drinking pleasure up to five years from date of vintage.

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: 17 Years

Trellising: Vertically shoot positioned

Pruning: 2 node spur pruning

about the harvest: The grapes were hand harvested in the cool of the morning in February 2001.

Yield: 5.5 tons/hectare

in the cellar : Destemmed, crushed and then pressed straight to a combination of 40% new and 60% older French oak barrels for fermentation. Regular stirring was employed during the 11½ month maturation period in barrels. The wine was bottled in June 2002.

