

Rustenberg Stellenbosch Chardonnay 1999

Ripe apricot and white peach characters are tempered by secondary maturation characters of marzipan and vanilla. Rich and long.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Rod Easthope

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 2.0 g/l pH : 3.33 ta : 6.9 g/l

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

pack : Bottle

4 Stars - John Platter Wine Guide 2001

Silver - International Wine Challenge

88 Points - USA Robert Parker in his The Wine Advocate

ageing : 5-7 years bottle age.

in the vineyard : Situation: South West Slopes of the Helderberg Mountain

Altitude: 250-300m

Distance from Sea: 5km

Soil type: Decomposed Granite with Malmesbury Shale

Rootstock: Richter 99 and 100

Age of Vines: 16 Years

Trellising: Vertical Shoot Positioned and hedged

Pruning: 2 node spur pruning

about the harvest: The grapes were harvested on 1 February 1999.

Yield: 7 tons/hectare.

in the cellar : 100% Barrel fermented in 50% new French Oak. 50% 2nd and 3rd fill oak barrels. 100% Malolactic fermentation. Aged for 10 months in barrels on gross lees, with periodic battonage (lees stirring). The wine was bottled on 15 January 2000.

