

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

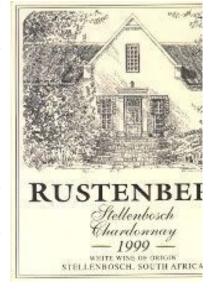
Trellising: Vertical Shoot Positioned and hedged

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.



printed from wine.co.za on 2025/09/15