

## Rustenberg Stellenbosch Chardonnay 2002

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 to concentrated fruit and the richness of the wine. This wine will develop in bottle, leading to new nuances and flavours and continual drinking pleasure for years to come.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Rustenberg Wines

**winemaker** : Adi Badenhorst

**wine of origin** : Coastal

**analysis** : alc : 14.0 % vol    rs : 4.5 g/l    pH : 3.15    ta : 6.1 g/l

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

**pack** : Bottle

90 Points in Wine Spectator (31 May 2004)

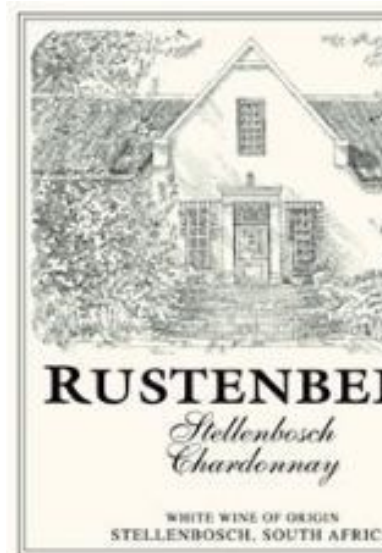
91 Points from Charles Metcalfe in UK's Wine International (Feb. 2004)

Silver from 2004 London International Wine Challenge

4 Stars - WINE mag (January 2004)

4 Stars - John Platter Wine Guide 2004

Selected by South African Airways for Premium Class listing 2004 (4th out of 95 Chardonnays entered)



**ageing** : 5 Years from vintage.

**in the vineyard** : Cultivar: 100% Chardonnay

Situation: North West slopes of the Helderberg Mountain.

Altitude: 200 - 350 m

Distance from sea: ±7 km

Soil type: Decomposed Granite

Rootstock: Richter 99

Age of vines: 18 Years

Trellising: Vertically shoot positioned

Pruning: 2 Node spur pruning

Irrigation: Yes, drip irrigation

**about the harvest**: The grapes were harvested in February 2002.

Grape analysis:

Acidity: 7 g/l

pH: 3.1

Sugar: 23-24.2° Balling

Yield: 50 hl/ha

**in the cellar** : Small batches of fruit (± 7 tons each) were harvested and whole bunch pressed to barrel for natural fermentation at 21°C. No SO<sub>2</sub> or enzymes were used.

After fermentation and maturation, the different parcels were blended and stabilized before bottling.

Oak used: 225 L Burgundian barrels, tight grained, medium toast. 40% new oak for 11½ months.

Bottled: June 2003

Production: 5 600 cases x 6 x 750ml