

Rustenberg Five Soldiers 2001

True single-vineyard wine that possesses a unique character - subtle fruit & oak integration evolves complexity with time in bottle. Wonderful mouthfeel and underlying power on the palate compliments the great fruit flavours.

variety : Chardonnay | 100% Chardonnay

winery : Rustenberg Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 5.6 g/l pH : 3.15 ta : 6.1 g/l

type : White style : Dry wooded

pack : Bottle

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

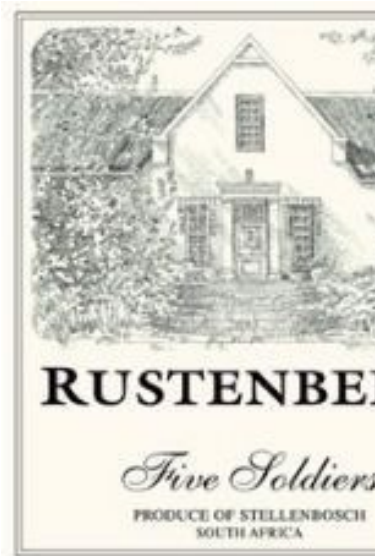
Silver from 2004 London International Wine Challenge

Received CHARDONNAY TROPHY from 2004 IWSC held in UK

4 Stars - WINE mag (February 2004)

4 Stars - John Platter Wine Guide 2004

91 Points - Rated by James Molesworth for Wine Spectator Weekly (9 Oct 2003)



ageing : Up to 5 years.

in the vineyard : Cultivar: 100 % Chardonnay

Situation: North West slopes of the Helderberg Mountain

Altitude: 200m

Distance from sea: ±7km

Soil type: Decomposed granite (Hutton)

Rootstock: Unknown

Age of vines: 17 Years

Trellising: Vertically shoot positioned

Pruning: 2 node spur pruning

Irrigation: Yes, drip irrigated

about the harvest: The grapes were picked in the cool of the morning during February & March 2001.

Grape analysis:

Acidity: 6-7.6 g/l

pH: 3.1-3.2

Sugar: 24° Balling

Yield: 35 hl/ha

in the cellar : The grapes were destemmed and pressed directly to barrel with a high percentage of solids. Natural fermentation (21° C) took several months and the wine underwent partial Malolactic fermentation. Maturation took place in barrel on gross lees for 15 months, during which battonage was employed bi-monthly.

Oak used: 225L Burgundian barrels. 100% new oak for 14 months.

Bottled: 21 November 2002

Production: 1 060 cases x 6 x 750 ml