



Rustenberg is a well-known producer of high quality Chardonnays; the Stellenbosch Chardonnay embodies their house style.

TASTING NOTE

Apricot, coconut and orange peel aromas followed by flavours of marzipan, sponge cake and citrus rounded off with carefully judged oak and balanced, fresh acidity.

Magnums available - enquire for vintage

VINTAGE CONDITIONS

The Winter of 2023 was cold and wet, as was the season's Spring, leading to the late budding of many varieties. While the excellent ground water availability was welcome, the early growing conditions were challenging due to the influence of rain. The resultant humidity, and at other times high winds, ultimately resulted in lower cropping levels. As Summer progressed, the influence of the El Nino weather phenomenon brought ideal warm, dry ripening conditions, as well as an early start and end to the vintage, a relief from the past few wetter harvests. The overall quality of the wines produced across the board in 2024 was superb. The white wines of this vintage have excellent acidity, thanks to the cool start to the season and express fully ripe fruit, a benefit of the warmer second half of Summer in the lead up to and during the harvest season.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.3
pH	Acidity
3.32	53

VINIFICATION DETAILS

The grapes were hand picked in February. Once back at the winery, they were whole bunch pressed before fermentation in 300L oak barrels using wild yeasts. The wine was aged on its lees for 8 months in 25% new French oak barrels, with the remainder 2nd, 3rd and 4th fill.

AWARDS

Tim Atkin MW: 90 pts

IWC: Silver 91 pts

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Murray Barlow



Fining Agent

Isinglass & Bentonite



Closure

Screw top



Region

Stellenbosch



Vegan

No