

CHARDONNAY, RUSTENBERG

Vintage

2023





TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	3.3
рН	Acidity
3.43	5.8

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

TASTING NOTE

Apricot, coconut and orange peel followed by marzipan, sponge cake, rounded off with carefully judged oak and fresh, acidity

Magnums available - enquire for vintage

VINTAGE CONDITIONS

The 2023 vintage marked another vintage influenced by the La Niña weather phenomenon. The Autumn of 2022 was dry with below average and variable rainfall throughout the Winter. Spring too was dry, but cool, however, a massive cold front in December brought much needed rain, but increased disease pressure. This lead up to harvest set the scene for a challenging vintage and lower crop sizes. The early heatwaves experienced in January, as opposed to usually occurring in February, brought the white cultivars into line with their average picking dates and all of the white grapes were picked before the unseasonal rains experienced in late February and March. The cooler growing season and lower crops resulted in good acidity and concentration to the wines, while the warm lead up to harvest has given white wines from this vintage a burst of ripe fruit. All things considered, it was another good white wine vintage despite the challenging growing season.

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 20% new French oak barrels, with the remainder 2nd, 3rd and 4th fill.

AWARDS DWWA: Silver

IWC: Silver IWSC: Silver Vinous: 90 pts Platter: 92 pts

James Suckling: 92 pts

ATTRIBUTES













Murray Barlow

Isinglass & Bentonite

Screw top

Stellenbosch

No