



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 2021 was very cold and wet following a warm autumn. Bud burst was late and the cold, wet weather continued into Spring, requiring careful disease and canopy management. The cool, wet weather extended until the middle of December. These cold conditions meant that the white varietals had very healthy acid levels going into the harvest, while the abundance of water increased yields. From the middle of December onwards the weather warmed up considerably with three heatwaves being experienced in January and one in February. This warm weather helped to ripen the fruit fully and we picked slightly later than average. 2022, like 2021, is an excellent white wine vintage. It has the freshness of the cool growing season combined with the fruit expression of a warm end to the vintage and moderate alcohols thanks to the higher yields. The marathon vintage ended in late April and was the biggest and longest vintage in Rustenberg's history

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13	3.1
pH	Acidity
3.39	5.6

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

DWWA: Silver
IWC: Silver
IWSC: Gold
Tim Atkin MW: 90 pts
Platter: 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