

CHARDONNAY, RUSTENBERG

Vintage

2021



**RUSTENBERG
WINES**

RUSTENBERG



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)

VINTAGE CONDITIONS

The 2021 vintage was produced with the challenges of COVID-19 ever present. The winter of 2020 started late after a warm autumn and was cold with plenty of rain. The cool and wet conditions extended well into spring, through summer and much of the harvest season. The result of these conditions was slow, steady, stress free vineyard growth and fruit development. White grape yields were lower than average due to the impact of the weather during critical stages in fruit development. The white wines from the vintage ripened two weeks later than in 2020 and achieved full ripeness at lower sugar levels; producing wines with lower alcohols, excellent acidity and brilliant flavour development.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13	2.2
pH	Acidity
3.30	5.7

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.

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