

## CHARDONNAY, RUSTENBERG

Vintage

2019



**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.

### VINTAGE CONDITIONS

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early- and mid-season-ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late-ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.0
pH	Acidity
3.40	5.0

### VINIFICATION DETAILS

The grapes were hand picked in January and 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 10 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

Cork



Region

Stellenbosch



Vegan

No