SECKFORD AGENCIES

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.

AWARDS

DWWA & IWSC: Silver
Wine Spectator: 90 pts
Tim Atkin MW: 90 pts
Platter: 94 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Murray Barlow	Isinglass & Bentonite	Screw top	Stellenbosch	No