

## CHARDONNAY, RUSTENBERG

Vintage

2018



**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

This vintage was impacted by the fourth year of the ongoing drought in the region. The 2017 winter was cold and dry, followed by a dry spring and summer, with bouts of unusual weather. A number of thunderstorms resulted in a late onset of additional vigour in the vineyards. Unsettled weather and wind during flowering, along with a freak hail storm and low levels of soil moisture decreased yields by 20% to 50%. The harvest began closer to its average start date and the smaller berries and bunches yielded lower juice volumes per ton. The lower yields resulted in the wines showing excellent concentration and body, producing rich, robust reds and fruit forward, expressive whites and rosés.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.3
pH	Acidity
3.46	5.4

### 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



Closure

Screw top



Region

Stellenbosch



Vegan

No