SECKFORD AGENCIES

RUSTENBERG WINES

RUSTENBERG

CHARDONNAY, RUSTENBERG

Vintage 2020



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 2020 vintage will be remembered as a good vintage produced under the spectre of the COVID-19 pandemic impacting the globe. Fortunately the harvest was not impacted on Rustenberg by the government-sanctioned lockdowns, allowing all fruit to be picked and processed when ripe. A good winter in 2019 saw a return to average rainfall for the year. Two unusual weather events in the growing season – a large rainstorm and a heat wave – impacted some varietals flowering and berry set, however in the context of the entire vintage these had a minor impact. Crop levels were up by 15% from the 2019 vintage, which saw a return to yields being average to slightly above average for most varietals.

VINIFICATION DETAILS

The grapes were hand picked in January. 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.0
pH	**Acidity**
3.40	5.0

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
Isinglass, Bentonite	Screw top	Stellenbosch	No