

FIVE SOLDIERS CHARDONNAY, RUSTENBERG

Vintage

2019



**RUSTENBERG
WINES**

RUSTENBERG



The Five Soldiers vineyard is named after five tall stone pine trees known as the 'Five Soldiers' that tower over this site at Rustenberg.

TASTING NOTE

Carefully-selected Chardonnay bunches are hand harvested for this special wine and then given royal treatment in the cellar. Characters of ripe citrus, melon and peach with great minerality are rounded out by well-judged oaking. A very complex wine with a long and creamy finish and a good acid backbone.

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
13.5	2.8
pH	Acidity
3.41	5.6

VINIFICATION DETAILS

After hand harvesting, the grapes were whole bunch pressed before fermentation in 300L French oak Hogshead barrels (70% new, 30% second fill) using wild yeasts. The wine underwent full malolactic fermentation and was aged on its lees for 15 months.

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

Simonsberg-
Stellenbosch



Vegan

No