

FIVE SOLDIERS CHARDONNAY, RUSTENBERG

Vintage

2018



**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

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	3.1
pH	Acidity
3.30	5.5

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

Stellenbosch



Vegan

No