

RUSTENBERG

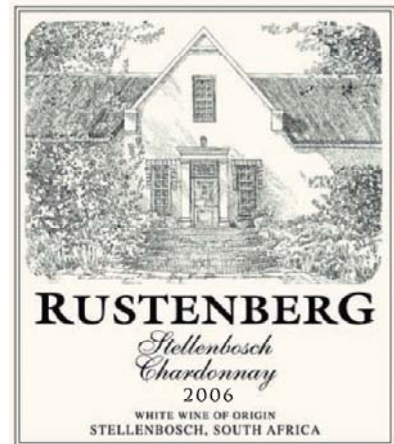
ESTATE

SRP
\$19.99

Chardonnay 2006

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Stellenbosch
Soil Type:	Decomposed granite (Hutton)
Age of Vines:	22 years
Trellising:	Vertical shoot positioning
Yield:	5 – 6 tons/ha
Irrigation:	Drip
Picking Date:	February – March 2006
Grape Sugar:	21.5 – 24° B
Acidity:	7 – 9.5 g/l
pH at Harvest:	3.1 – 3.35



WINEMAKING PRACTICES

Fermentation Temperature: 20° C

Method:

The grapes were hand harvested and chilled overnight. They were then whole cluster pressed, and the juice was run directly into cask, where fermentation was allowed to occur naturally. 70% of the wine underwent malolactic fermentation. The wine was aged for one year in French oak, with regular lees stirring and a bi-weekly topping of the casks.

Wood aging:

12 months in 225 liter Burgundian barrels (40% new, 60% second and third fill).

TECHNICAL DETAILS

RS:	3.6 g/l	pH:	2.92
TA:	7.6 g/l	Alcohol:	14%

Maturation potential: Up to 5 years with proper storage.

TASTING NOTES

This Burgundian-style barrel-fermented Chardonnay possesses an alluring flinty/minerally quality and loads of finesse. It's packed with aromas and flavors of apple, citrus, and fig as well as plenty of toasty, nutty nuance imparted by the well-integrated oak.

RATINGS

90 Points, Wine Spectator