

RUSTENBERG

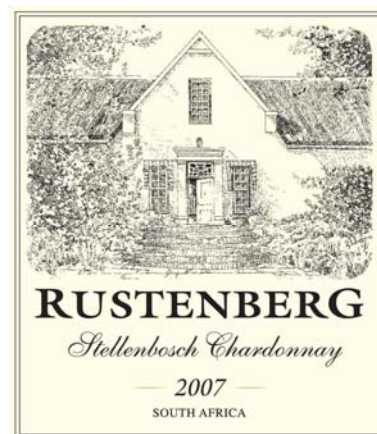
ESTATE

SRP
\$19.99

Chardonnay 2007

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Stellenbosch
Soil Type:	Decomposed granite (Tukulu and Hutton)
Age of Vines:	23 years
Trellising:	Vertical shoot positioning
Yield:	5 – 6 tons/ha
Irrigation:	Drip
Picking Date:	Early to mid-February 2007
Grape Sugar:	23.5 – 23.9° B
Acidity:	5.98 – 7.92 g/l
pH at Harvest:	3.37 – 3.6



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. 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 Burgundian oak (40% new 500 liter barrels; 60% second and third fill 225 liter barriques).

TECHNICAL DETAILS

RS:	2.6 g/l	pH:	3.37
TA:	5.7 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

91 points Tanzer's *International Wine Cellar*, 90 points *Wine Spectator*