

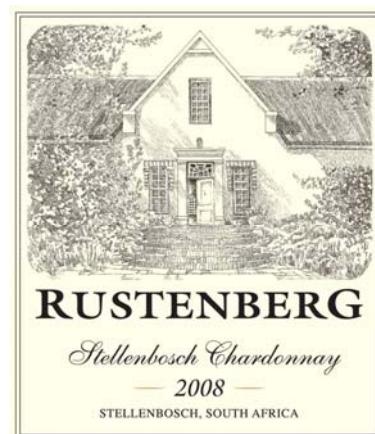
RUSTENBERG

ESTATE

Chardonnay 2008

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Stellenbosch
Soil Type:	Decomposed granite (Tukulu and Hutton)
Age of Vines:	24 years
Trellising:	Vertical shoot positioning
Yield:	5 – 6 tons/ha
Irrigation:	Drip
Picking Date:	February 18-28, 2008
Grape Sugar:	22.4 – 23.7° B
Acidity:	5.94 – 6.2 g/l
pH at Harvest:	3.3 – 3.52



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 300 liter Burgundian oak barrels (40% new, 60% second fill).

TECHNICAL DETAILS

RS:	3.5 g/l	pH:	3.34
TA:	5.58 g/l	Alcohol:	14.5%

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* "Smart Buy," 90 points *Wine Enthusiast* "Editor's Choice"