

RUSTENBERG

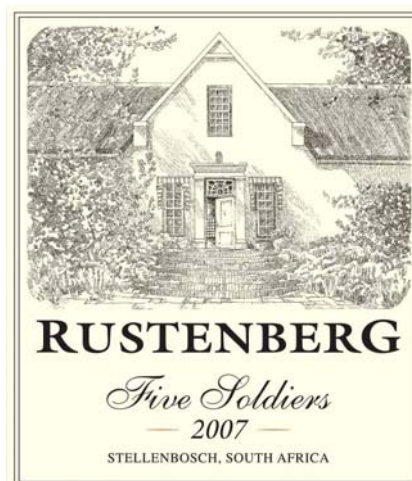
ESTATE

Five Soldiers

2007

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Stellenbosch
Soil Type:	Decomposed Granite (Tukulu, Hutton)
Age of Vines:	23 years
Trellising:	Vertical shoot positioning
Yield:	4 tons/ha
Irrigation:	Drip
Picking Date:	Late February 2007
Grape Sugar:	23.5° B
Acidity:	7.17 g/l
pH at Harvest:	3.4



WINEMAKING PRACTICES

Fermentation Temperature: 21° C

Method:

The grapes were hand picked in the cool morning hours and were whole bunch pressed directly to cask for natural fermentation and maturation. Malolactic fermentation was allowed to occur naturally, and the wine remained in cask for 15 months before bottling. It was then aged for an additional 15 months in bottle prior to release.

Wood aging: 15 months in 500 liter Burgundian oak barrels (70% new, 30% second and third fill).

TECHNICAL DETAILS

RS: 3.61 g/l	pH: 3.35
TA: 5.26 g/l	Alcohol: 14%

Maturation Potential: 5+ years with proper storage

TASTING NOTES

This stunning single vineyard Chardonnay takes its name from a row of five pine trees that line the vineyard's border. A supremely elegant, complex, and ageworthy offering, this benchmark South African white rivals Burgundy's top bottlings. It displays an intense, smoke-tinged minerality and concentrated flavors of pear, hazelnut, and quince interwoven with nuances of toasted nuts, pain grillé, and spice.

RATINGS

90 points *Wine Spectator*