



Rustenberg Stellenbosch Chardonnay 2010

main variety Chardonnay

vintage 2010

analysis alc: 14.36 | ph: 3.4 | rs: 2.7 | ta: 5.6

type White

producer Rustenberg Wines

style Dry

winemaker Randolph Christians

wine of origin Stellenbosch

body Full

tasting notes

Juicy pear, yellow apple and melon rind flavors pump along nicely, with light toasted brioche and butter notes hanging in the background as the finish stays racy.

ageing potential

Drink now through 2013

blend information

100% Chardonnay

in the vineyard

Situation: Simonsberg Mountain, Stellenbosch

Wine of Origin: Stellenbosch

Altitude: 300 - 450 m

Distance From Sea: 8 - 26 km

Soil Type: Decomposed Granite (Tukulu / Hutton)

Root Stock: Richter 99 and 101/14

Age of Vines: 9-25 Years

Trellising: Vertically shoot-positioned

Pruning: 2-Bud Spur-pruning

Irrigation: Drip irrigation

Vintage Conditions

A cold, wet winter in 2009 allowed for the lovely, even budding of the vineyards during spring, and the warm, sunny days that followed in summer resulted in great flavour and colour development in the berries. Full fruit flavours and soft tannins, together with good aromatics and ideal acidity, made 2010 an excellent vintage. Another great year for Chardonnay!

about the harvest

The grapes for Rustenberg Stellenbosch Chardonnay were selectively hand-harvested between 2 February and 4 March 2010, at 22.6 - 24.7 °Balling and total acids of 6.24 - 7.45 g/l.

in the cellar

The grapes were whole-bunch pressed very slow and gently with a Pneumatic Bag Press. After 24 hours cold settling in stainless steel tanks, the juice was drained off into 40% new and 60% 2nd-fill Burgundian Hogsheads (300L barrels) for natural fermentation and maturation. Bi-weekly stirring (Batonnage) was exercised to enhance the extraction of flavour and aromatics, and to aid the process of natural malolactic fermentation. After 12 months, the wine was raked from barrel for stabilization and bottling.

1 094 cases imported.