

# RUSTENBERG WINES

## STELLENBOSCH UNWOODED CHARDONNAY 2019

### INTRODUCTION

Rustenberg is a well-known producer of premium Chardonnay and the Unwooded Chardonnay is a fairly new addition to the Rustenberg range, one in contrast to the two wooded styles produced. The aim is to create a wine that, without the influence of oak, expresses the varietal character and generosity of Chardonnay when the finest fruit is vinified for this purpose. Lees aging adds palate weight and complements the wine's citrus fruit profile to create a wine that can be enjoyed on its own or with food.

### VINTAGE

The 2019 vintage was a challenging one for the Rustenberg team. While the winter of 2018 was a welcome break from the previous four winters of drought, most vineyards had not fully recovered and produced below average yields. A warm snap in June and a wet Spring, coupled with a wetter than average Summer harvesting season made 2019 a challenge, with some late harvest thinning or multiple harvests of the same vineyard required to achieve uniformity. Early and mid-season ripening varieties performed well, all achieving flavour ripeness at lower alcohol levels, while late ripening varieties required patience and extended time on the vines, again achieving lower alcohols overall, but creating ripe, structured wines.

### VINEYARDS

<b>Wine of Origin</b>	Stellenbosch
<b>Varietal Blended</b>	100% Chardonnay
<b>Soil Types</b>	Glenrosa & Klappmuts
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, January/February 2019

### WINEMAKING

<b>Extraction Method</b>	De-Stemmed, Crushed and Pressed
<b>Fermentation Vessel</b>	Stainless Steel Tanks
<b>Yeast</b>	Wild (Uninoculated) and Cultured Active Dry Wine Yeast
<b>Lees Aging</b>	2-3 Months, stirring the lees once a week
<b>Oak Aging</b>	None
<b>Malolactic Fermentation</b>	None
<b>Age and Type of Oak</b>	None
<b>Fining Agents Used</b>	Isinglass & Bentonite
<b>Final Analysis</b>	Alc v/v: 13% TA 5.2g/l pH 3.44 RS 2.0g/l
<b>Bottling Date</b>	June 2019

### WINE

<b>Tasting Note</b>	Lime green straw in colour. Bright citrus aromas and fruit with elegant oatmeal whiffs, flinty and attractively lean on the palate ending with a refreshingly crisp finish. This wine will complement a lightly spiced meal, or simply be enjoyed on its own.
<b>Aging Potential</b>	Up to 5 years from vintage



### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
<i>New Release – Not Yet Rated/Judged</i>		

*Safrá 2019. Vinícola Rustenberg em 08/10/2019. Stellenbosch/ZA.*