



Rurale 2023

(100% Chardonnay)

VINEYARDS

Vondeling RURALE is comprised of 100% Chardonnay . The Chardonnay grapes originate from a single block, located on a south-west facing slope on the decomposed granite soils of the Paardeberg Mountain. Unlike Mèthode Cap Classique, Mèthode Ancestrale grapes are harvested with a potential alcohol of 12% (rather than 9%). This promotes a fuller, more rounded pallet with superior fruit expression without compromising on natural vibrancy and freshness.

VINIFICATION

Natural fermentation begins in a stainless-steel tank and when only a small, but critical amount of sugar remains, the fermenting wine is bottled and capped. Bottling must be done at the precise moment when there is enough remaining sugar to create a healthy, vibrant mousse, but not so much as to cause the bottles to explode. This single, continuous fermentation, using fruit which is approximately three weeks riper than the base wine used to make Mèthode Cap Classique, is what makes Mèthode Ancestrale unique. The wine is matured on its lees for 3 years before riddling and disgorging. Autolysis of the yeast cells increases richness, palate weight and creaminess to the wine. After being hand riddled over a one-month period, it is disgorged and topped using our flagship white blend, Babiana from the 2013 vintage, as an alternative to liqueur d'expedition. The name RURALE is the original name for what was later recognized by the French A.O.C as Mèthode Ancestrale. We love the implication that this is an uncomplicated, yet pure expression of both the grape and its origins. RURALE was the first recognized Mèthode Ancestrale to be produced in South Africa and remains the leader in this category. Vondeling was instrumental in drafting the technical description, which allowed this new category to be recognized in 2014. It is a highly labour-intensive way to produce sparkling wine, and for this reason, only 2750 bottles were produced. All grapes are grown and vinified on Vondeling Farm and Cellar.



TASTING NOTES & CELLARING & FOOD PAIRING

The wine displays a pale straw colour typical of bubbly that has enjoyed the benefits of extended lees maturation. Tiny, pearl-string bubbles and fine mousse abound. Beautiful aromas of lavender honey, lime, crisp apple with freshly baked pastry and toasted almonds on the nose. The palate is bright and zippy with vibrant acidity and a soft, creamy mouthfeel. Fresh apple appears again along with pears, confected lemon and a long, rich, lingering after taste. RURALE can be paired with smoked salmon, fennel roasted trout or fresh oysters with a squeeze of lemon, salt, and pepper.

Accolades

2018 Vintage:
2021 SA Sparkling Wine Championships – Double Gold
2021 Michelangelo- Gold
2022 Platter Wine Guide 2020 – 4,5 stars (93pts)

Analysis

pH 3.42
Total Acidity 7.2 g/l
Residual Sugar 1.4 g/l
Alcohol 11.36 %

