

## Dellrust Steen & Groen 2005

The Dellrust Steen & Groen 2005 is a refreshingly crisp dry wine.

**variety :** Chenin Blanc | 64% Chenin Blanc, 36% Semillon  
**winery :** Dellrust Wines  
**winemaker :** Albert Bredell  
**wine of origin :** Coastal  
**analysis :** alc : 14.0 % vol   rs : 3.1 g/l   pH : 3.62   ta : 6.4 g/l  
**type :** White  
**pack :** Bottle

**in the vineyard :** Today, alot of the wine farmers talk of Chenin Blanc grapes as "Steen" because of the small berries that look like little stones nestled tightly together. They also talk of Semillon grapes as "Groen" because the grapes appear greenish in colour when ripe. Hence the name "Steen & Groen".

The Chenin Blanc came from a 20-year-old dry land bush vines that produced 10 tons per hectare and the Semillon from 9-year-old trellised vines. The vineyard is situated on a cool southerly slope facing False Bay. Cool sea breezes allow for slow, even ripening and retention of flavours in the grapes.

**about the harvest:** The grapes were harvested when optimum ripeness was reached at 23.5° Balling and only specially selected grapes were picked. Harvesting was done by hand, early in the morning.

**in the cellar :** After crushing and destemming, skin contact was allowed for 8 hours to extract more flavours from the skins. At the end of this period the skins and juice were seperated by means of a bag press. Only the first 650ltrs of juice per ton was used. This juice was then allowed to settle for 48 hours to obtain clear juice for fermentation. Fermentation is done in a stainless steel tank and the temperature was maintained between 12-15°C to prevent loss of flavours. After fermentation the wine was left on the lees for 7 days where after it was racked and made protein stable with betonite. The wine was then made tartrate stable by cooling it to -4°C for 8 days. Bottling then took place.

Produced 550 cases.

