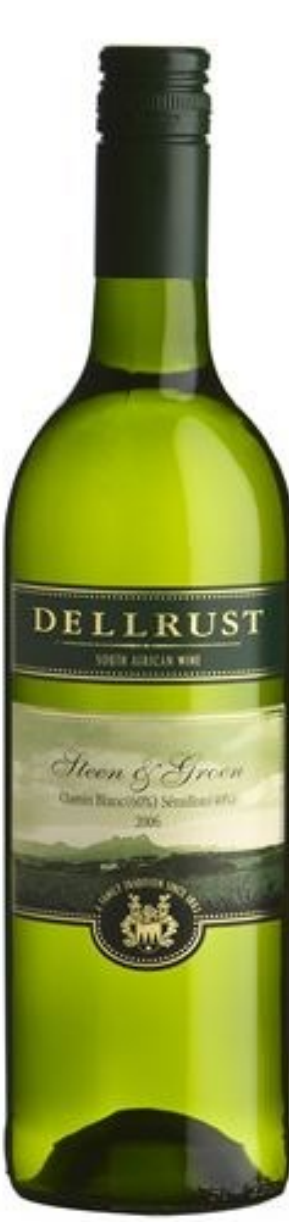
wine.co.za
easiest way to buy wine

Dellrust Steen & Groen 2006

Abundant fruit and character.
Today, many 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'
Dellrust Chenin Blanc Semillon 2006 is a refreshingly crisp dry wine with bright fresh fruit aromas and flavours.



variety : Chenin Blanc | 60% Chenin Blanc, 40% Semillon
winery : Dellrust Wines
winemaker : Albert Bredell
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 2.9 g/l **pH :** 3.56 **ta :** 5.8 g/l **so2 :** 119 mg/l **fso2 :** 50 mg/l
type : White
pack : Bottle

in the vineyard : This year the Chenin Blanc (60%) came from twenty-year-old dry land bush vines that produced ten tons per hectare and the Semillon (40%) from nine-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 23.5Â° B (balling) only specially selected grapes were picked. Harvesting was done by hand, early in the morning. Fermentation was done in a stainless steel tank and the temperature was maintained between 12 and 15Â° C to prevent loss of flavours. After fermentation the wine was left on the lees for seven days where after it was racked and made protein stable with bentonite. The wine was then made tartrate stable by cooling it to â€“4Â° C for eight days. Bottling then took place.

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 12-15ÂºC 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 -4ÂºC for 8 days. Bottling then took place.