

## Stellenrust Chenin Blanc 2007

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A delicate crisp white combining fresh citric fruits on a sweet guava mouthfeel. Made from some of the oldest Chenin Blanc vines still under production in Stellenbosch - 42 years old. This is all natural sweetness, but gives the wine nice depth. On the nose you can still pick up the old vines (this year ageing 43 years) it gives a distinct creaminess to the wine and then of course also the lemon/lime and apple flavours AND don't forget the grapefruit zest.

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**variety :** Chenin Blanc | Chenin Blanc

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshof

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 5.5 g/l   pH : 3.2   ta : 6.5 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

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Best Chenin Blanc from Stellenbosch region at SWF

2008 Veritas Awards - Silver Medal

2008 Michelangelo International Awards - Silver Medal

2008 Swiss International Air Lines Wine Awards - Silver Award

2007 Swiss International Wine Awards - 85-89% Medal

Veritas Award 2007

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**about the harvest:** We harvested Chenin blanc at between 22 to 23° Balling from vineyards averaging between 30 to 40 years of age.

**in the cellar :** These mature vines adds tremendous fruit to the wine including distinct flavours of pear-drop. The juice was half naturally fermented and then inoculated with commercial yeasts to finish fermentation. Time spent on lees: 9 months no wood.

