

## Stellenrust Chardonnay 'Wild Yeast' Barrel Fermented 2007

The nose shows ripe citrus fruit with some toasted almond. The palate more concentrated with stronger nut flavours, some peach notes, but also a lingering tropicality to it. Well judged oaking preserves a butterscotch pallet and promote a zesty acidity for graceful bottle ageing.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 5.0 g/l pH : 3.3 ta : 6.7 g/l

**type :** White      **wooded**

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

**in the vineyard :** One of our biggest prides, the Stellenrust Chardonnay boasts with a long track record of excellent quality and value – only available on consignment to our international importers.

**about the harvest:** Chardonnay grapes are harvested at between 22 to 23° Balling, crushed and the juice allowed skin contact for up to 8 hours

**in the cellar :** The juice is then taken to the barrel without proper settling and allowed to ferment with wild yeasts. The juice is stirred often in the barrel during fermentation to lift the lees, but also for some time after fermentation.

The Chardonnay spends another 12 months in French barrels (20% new) on its gross lease giving the yeast cells chance to undergo autolysis to release more flavour and richness into the wine.

