

Stellenrust Chenin d' Muscat Noble Late Harvest 2007

A wine jampacked with flavour in every sense of the word!!!

variety : Chenin Blanc | 60% Botrytised Chenin Blanc, 40% Muscat

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Stellenbosch

analysis : **alc** : 12.5 % vol **rs** : 120 g/l **pH** : 3.3 **ta** : 8.2 g/l

type : Dessert **wooded**

pack : Bottle **closure** : Cork

2008 Michelangelo Awards - Silver Medal

in the vineyard : Our noble late harvest, Chenin d' Muscat, is like our Chardonnay, an age old recipe past on from generation to generation. Botrytised Chenin Blanc is picked at more or less 40 Balling and blended with Botrytised Muscat de Alexandrie (from 60+ year old vines) picked at around 32 Balling.

in the cellar :

The blended juice is taken straight to the barrel and allowed to ferment naturally - it normally stops naturally at about 120g/L of sugar leaving us with a tremendously flavoured wine - so rich and filled with spicy apricot, ripe peach and some honeycomb notes.

It spends 12 months in the barrel on its gross lease before it is racked and fined for bottling. Along with the Chardonnay, these are the only 2 wines still carrying the original 1928 Stellenrust label, because of the heritage and tradition brought forward in each of the wines.

