

Stellenrust 43 Chenin Blanc Barrel Fermented 2007

This leaves us with a very rich tropical wine, intense flavours of pear-drop on the nose carried forward onto a caramel creamy palate of well judged oak.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 5.7 g/l pH : 3.3 ta : 6.7 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard :

A wine definitely made to be one in its class. The labelling on this wine has been developed solely for attracting attention and making a potential customer pick the bottle from the shelf and read what the fuss is about - in order to make them a definite client.

The number on the front of the bottle refers to the age of the vines in the year the wine was made.

in the cellar :

For the 2007 vintage, grapes from a single vineyard of 43 year old Chenin vines were used, crushed and the juice allowed to ferment naturally in an assortment of barrels. The wine is kept on its gross lease in the barrel for 9 months after fermentation.

The yield on the vines is between 1-2 tons per hectare – so the annual production of this wine, varies from 3000 to 6000 bottles.

We also use a section of botrytised Chenin in this wine giving it a subtle honeycomb flavour and good ageing capability.

The next vintage according to the age of the vines will then be called 44, after that 45, 46, etc ...

