

Stellenrust 44 Barrel Fermented Chenin Blanc 2008

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.

This Chenin will compliment an array of dishes: from orange induced duck confit to lemon infused Norwegian salmon on a bed of creamed spinach and potato.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Stellenbosch

analysis : alc : 12.45 % vol rs : 9.0 g/l pH : 3.25 ta : 7.2 g/l va : 0.48 g/l so2 :
137 mg/l fso2 : 46 mg/l

type : White **style :** Off Dry

pack : Bottle **closure :** Cork

in the vineyard :

The number on the front of the bottle refers to the age of the vines in the year the wine was made. For the 2008 vintage, grapes from a single vineyard of 44 year old Chenin vines were used, crushed and the juice allowed to ferment naturally in an assortment of barrels.

Vineyards: 44 year old bush vines from Bottelary property

in the cellar :

The wine is kept on its gross lease in the barrel for 9 months after fermentation. 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. 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 45, after that 46, 47, etc ...

Time spent on lees in barrel: 9 months in oak: Mainly French and bit of Hungarian and American oak as well.

