

Stellenrust Chenin Blanc 2008

This Chenin Blanc shows whispers of soft vanilla oak notes on the nose and some tropical fruits with an mineral palate of grape fruit and peardrop.

A great accompaniment to dishes such as smoked chicken salad on a warm summer's day or thinly sliced carpaccio served on a bed of rocket with a lemon olive oil and black pepper dressing.

variety : Chenin Blanc | Chenin Blanc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 5.0 g/l pH : 3.3 ta : 6.5 g/l

type : White

pack : Bottle **closure :** Cork

2008 Swiss International Wine Awards - Silver Medal

2008 Best Value Chenin Blanc: Wine magazine SA Value Challenge

in the vineyard : Vineyards: 30 - 40 year old bushvines Bottelary Hills, Stellenbosch

about the harvest: Due to a lot of rain during harvest, there was the risk of picking up rot in the grapes. We decided to harvest a little bit earlier than usual at 22° Balling.

in the cellar :

The grapes were crushed, the juice allowed to settle and 20% were taken to 3rd and 4th fill barrels for fermentation. The other 80% were tank fermented. Both wines were kept on its primary lees for 5 months, blended and then bottled.

Time spent on lees: 5 months 20% in older French oak

