

## Kleine Rust Cellar Selection White 2008

On the nose, one can pick up subtle honeycomb flavours derived from a section of botrytised fruit used in the wine. It shows luscious ripe tropical fruit on the nose carried through onto the pallet with a lingering aftertaste of grapefruit and a zesty acidity.

A great accompaniment to spicy chicken dishes or fresh Ceaser salads.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Stellenbosch

**analysis :** alc : 12.0 % vol   rs : 5.7 g/l   pH : 3.32   ta : 6.3 g/l

**type :** White

**pack :** Bottle   **closure :** Screwcap

### **in the vineyard :**

The sole purpose of this white wine was to produce a distinctly fruity wine with easy accessibility and drinkability for everyday enjoyment by the larger public.

The grapes used for this wine comes from 20 – 30 year old bushvines planted high up in the Bottelary Hills. The soil type vary between the blocks of vines from red clay stone to very sandy soils. This creates an array of different flavours within the same block of vineyards adding depth and terroir characteristics.

**about the harvest:** Grapes are picked at optimum ripeness around 22° Balling and the juice allowed some skin contact with the grapes.

**in the cellar :** The juice always partially go through a native yeast fermentation, before it is inoculated with a special commercial yeast Vin2000 producing rich ripe flavours in the wine. It is fermented cold in stainless steel tanks over a period of 2 to 3 weeks at between 11 – 15° C and left on its primary fermentation leese for at least 3 months before refinement and bottling.

