

Stellenrust Chenin Blanc 2009

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 pearthrop.

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 | 100% Chenin Blanc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 5.8 g/l pH : 3.33 ta : 6.7 g/l va : 0.28 g/l so2 :
143 mg/l fso2 : 43 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : 2009 brought on extended maturation period for the grapes on the vines due to a much cooler than usual January and February. This allowed for greater flavours to develop in the grapes leaving us with unique flavours and full and robust wines.

Vineyards

30 - 40 year old bushvines Bottelary Hills, Stellenbosch

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

