

## Stellenrust Chardonnay 'Wild Yeast' Barrel Fermented 2010

The nose shows ripe citrus fruit with some toasted almond. The palate more concentrated with stronger nut flavours, some peach notes, but also a lingering tropicality to it. Well judged oak preserves a butterscotch palate and promote a zesty acidity for graceful bottle ageing.

This Chardonnay will complement spicy Thai grill vegetables or even a well matured cheddar cheese on Melba toast with honey dumplings.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol    rs : 3.3 g/l    pH : 3.3    ta : 7.1 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

International Wine Challenge 2012 - Bronze Medal

**in the vineyard :** Out of all the vineyards we own, these come from our highest altitude soil and only limestone vineyards. The focus is placed on how minerality can overcome oak.

**about the harvest:** Chardonnay grapes are harvested at between 22 to 23° Balling.

**in the cellar :** The grapes are crushed and the juice allowed skin contact for up to 8 hours. The juice is then taken to barrels without proper settling and allowed to ferment with wild yeasts. The juice is stirred often in the barrel during fermentation to lift the lees, but also for some time after fermentation.

The Chardonnay spends another 12 months in French barrels (40% new) on its gross lees giving the yeast cells chance to undergo autolysis to release more flavour and richness into the wine.

Vineyards: Trellised vines from our Bottelary property

Time spent on lees: 12 months in barrel on fermentation lees

