

## Stellenrust Chenin d' Muscat Noble Late Harvest 2008

Our noble late harvest is based on a legacy of winemaking set forward in modern times with strong family winemaking traditions brought forward in every bottle of Chenin d' Muscat.

Strong apricot flavours on the nose and palate. Honey infused richness with strong tropical flavours, pear drop and lingering Muscat spice on the palate.

Wonderful accompaniment of course to desserts, but goes extremely well with baked naartjie basket filled with ice-cream and topped with a caramel dressing.

**variety :** Chenin Blanc | 60% Botrytised Chenin Blanc; 40% Muscat

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Bottelary Hills

**analysis :** alc : 11.8 % vol    rs : 122.2 g/l    pH : 3.40    ta : 8.0 g/l

**type :** Dessert      **wooded**

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

**in the vineyard :** The vines are located on our Bottelary property. It is a mixture of 40+ year old Chenin blanc bush vines, and 60+ year old Muscat de Alexandrie trellised and bush vines.

**about the harvest:** Grapes are allowed to contract Botrytis, before being harvested. For this reason, the Muscat is only harvested in May after the first winter rains, where picking normally stops end of March in Stellenbosch.

Grapes are picked between 36° - 40° Balling.

**in the cellar :** After harvesting, the grapes are then crushed and some skin contact is allowed for extraction. The juice is taken directly to the barrel and allowed to ferment naturally over a period of 2 to 3 weeks. The juice ferments separately and the wine blended after a period of about 12 months in barrels on its fermentation lees.

