

## Stellenrust Chenin Blanc 2010

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 pear drop.

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 : 13.5 % vol    rs : 6.7 g/l    pH : 3.3    ta : 6.5 g/l

**type :** White

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

**in the vineyard :** 2010 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. Fermentation only happens through a natural process and no commercial yeasts are added.

Time spent on lees: 5 months 20% in older French oak and rest in S/S.

