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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 peardrop.

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.