

## Stellenrust Chardonnay 2011

The nose shows ripe citrus fruit with some almond. The palate more concentrated with stronger nut flavours, some peach notes, but also a lingering tropicality to it.

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** : 12.9 % vol **rs** : 3.7 g/l **pH** : 3.2 **ta** : 6.8 g/l

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

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

2012 Veritas Wine Awards - Gold Medal

**in the vineyard** : 16 year old trellised vines from our Bottelary property.

**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 fermented in stainless steel tanks 90% and 10% 4th fill French oak barrels without proper settling with wild yeasts. The juice is stirred often during fermentation to lift the lees, but also for some time after fermentation.

It is left 4 months after fermentation on the primary lees.

Time spent on lees: 3 - 4 months

