

## Kleine Rust Cellar Selection White 2012

The focus of this wine is to produce an easy drinking quaffer offering exceptional fruit from low yielding bushvine.

The nose expresses strong guava and some peardrop notes. The palate shows luscious ripe tropical fruit and some green grass on the nose carried through onto the palate with a lingering aftertaste of grapefruit and a zesty acidity.

A great accompaniment to spicy chicken dishes or fresh Ceaser salads.

**variety :** Chenin Blanc | 80% Chenin Blanc, 20% Sauvignon Blanc

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Bottelary Hills

**analysis :** alc : 13.0 % vol rs : 5.7 g/l pH : 3.32 ta : 6.5 g/l

**type :** White **style :** Off Dry **taste :** Fruity

**pack :** Bottle **closure :** Screwcap

**in the vineyard :** The grapes used for this wine comes from 5 - 15 year old bushvines planted high up in the Bottelary Hills. The soil type varies between the blocks of vines from red clay stone to very sandy soils. Grapes in sandy soils ripen faster and therefore the lost in acidity is reduced with blending in Sauvignon blanc from granite soils to lift acidity and freshness.

This creates an array of different flavours within the same block of vineyards adding depth and terroir characteristics.

**about the harvest:** Grapes are picked at optimum ripeness around 22° Balling.

**in the cellar :** The juice was allowed some skin contact with the grapes. The juice always partially go through a native yeast fermentation, before it is inoculated with a special commercial yeast Vin2000 producing rich ripe flavours in the wine.

It is fermented cold in stainless steel tanks over a period of 2 to 3 weeks at between 11° - 15° C and left on its primary fermentation leese for at least 3 months before refinement and bottling.

