

Stellenrust 47 Barrel Fermented Chenin Blanc 2011

This Chenin will compliment an array of dishes: from orange infused duck confit to lemon infused Norwegian salmon on a bed of creamed spinach and potato.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Bottelary Hills
analysis : **alc** : 14.0 % vol **rs** : 6.2 g/l **pH** : 3.22 **ta** : 7.7 g/l
type : White **style** : Off Dry **wooded**
pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Awards 2013 - Bronze
Decanter World Wine Awards 2013 - Silver
Michelangelo CCL Label International Wine Awards 2012 - Best Fairtrade White Wine Trophy
Michelangelo CCL Label International Wine Awards 2012 - Grand d'Or

in the vineyard : Grapes for this wine is harvested from a 47 year old single vineyard of Chenin blanc on the slopes of the Bottelary Hills, hence the number on the front of the bottle referring to age of the wines in the year the wine was made.

Although 2011 was recognised for a tremendous dry spell during the preceding winter time as well as the harvest, 2011 still proved to be a great vintage for Chenin Blanc.

about the harvest: Careful attention to detail and cautious treatment of botrytis infected bunches were necessary during the 2011 vintage to keep the wine as delicately balanced as usual. Two harvests were performed in order to reach optimal ripeness, but still avoid over ripeness and extraction.

Grapes are harvested between 22° - 24° Balling.

in the cellar : The juice allowed to settle without enzymes over several days. The juice is then drawn off into a special selection of barrels and allowed to ferment naturally. fermentation took just under 3 months to finish and the wine was kept on the fermentation lees for an additional 6 months.

Vineyards: 47 year old bush vines from Bottelary property
Time spent on lees in barrel: 9 months in oak - French and Hungarian oak.

